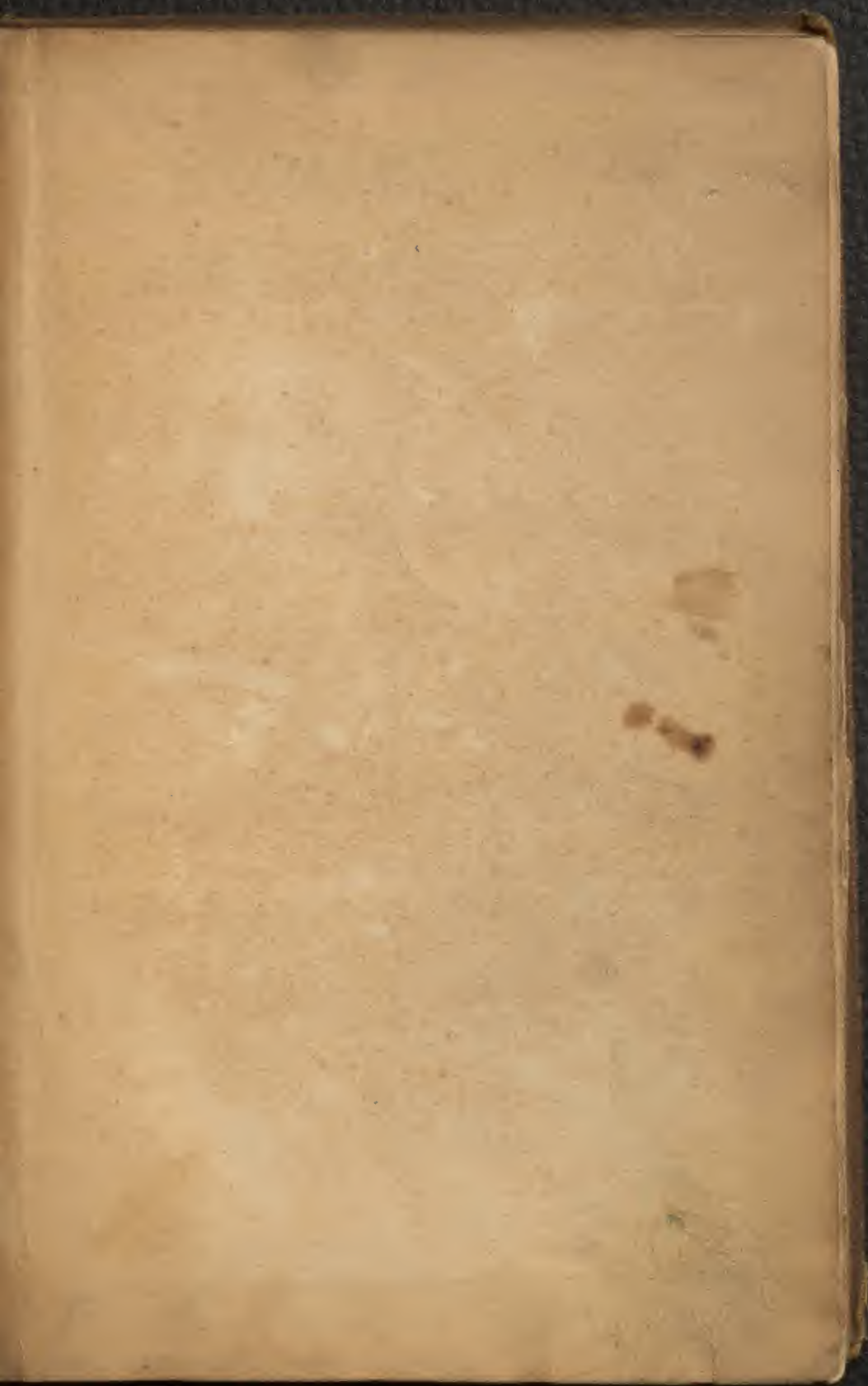
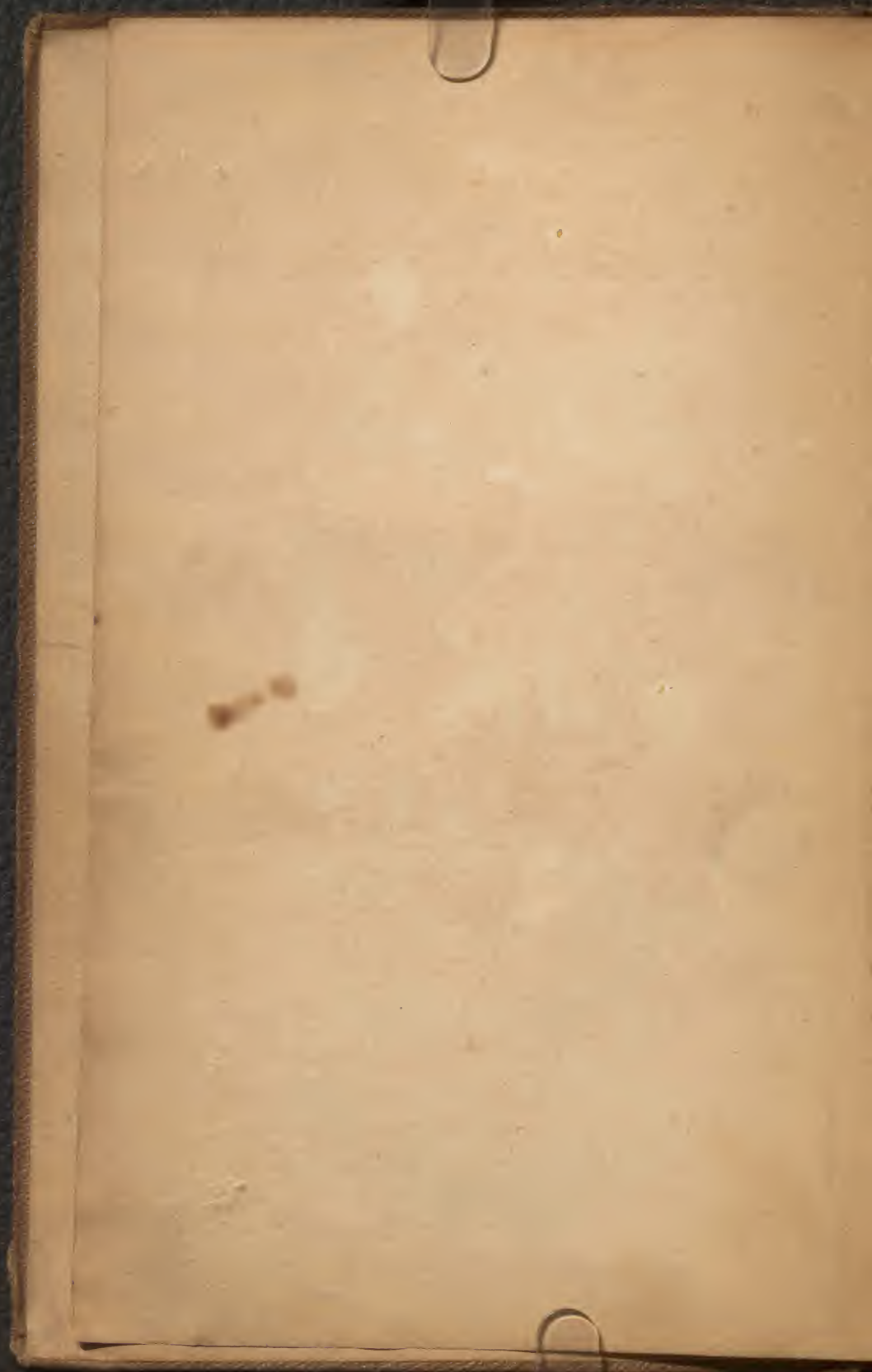


13





T H E
NEW EXPERIENCED
ENGLISH-HOUSEKEEPER,

FOR THE USE AND EASE

O'F

LADIES, HOUSEKEEPERS, COOKS, &c.

WRITTEN PURELY FROM HER OWN PRACTICE

By Mrs. Sarah Martin,

MANY YEARS HOUSEKEEPER

TO THE LATE FREEMAN BOWER ESQ.

OF BAWTRY.

BEING

AN ENTIRE NEW COLLECTION OF ORIGINAL

RECEIPTS WHICH HAVE NEVER APPEARED IN

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COOKERY, CONFECTIONARY, &c.

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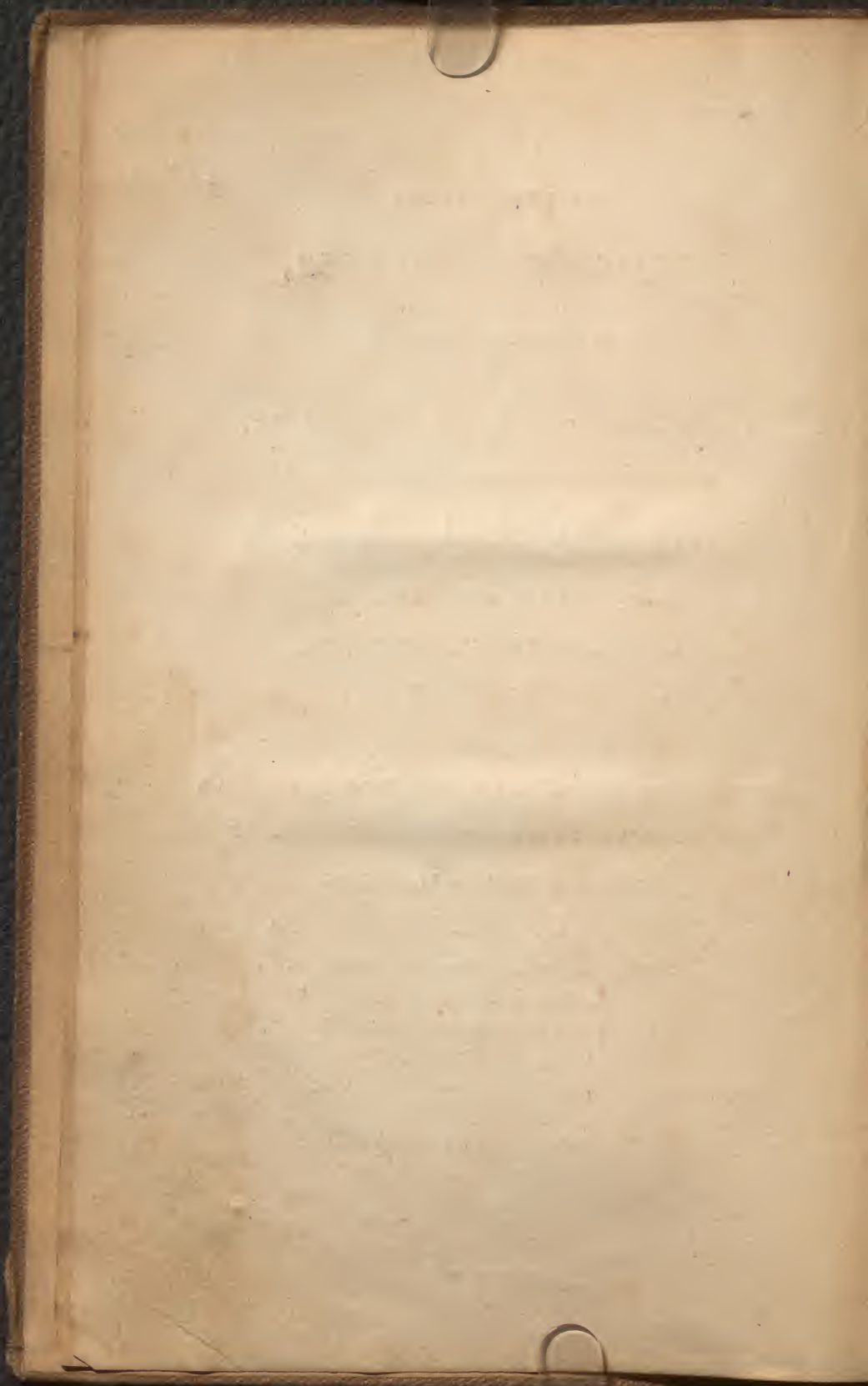
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M DCC XCV.

(Entered at Stationers' Hall.)



PREFACE.

TO those who may disapprove the following Publication, as being smaller than many similar in their Nature to the same and perhaps a lower Price,

I beg

PREFACE.

I beg to say it has been the Advice of my Friends to avoid that Repetition which is the sole Cause of their Prolixity, and on Comparifon I flatter myself that in this Work as many and as useful Directions will be found comprifed in a lefs Number of feperate Receipts.

I am well aware it is customary to introduce Bills of Fare, but as the fetting out a Table is guided by Fancy
and

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T H E
NEW EXPERIENCED
ENGLISH HOUSE-KEEPER:

CHAP. I.

OF DRESSING FISH.

To Fricassee a LOBSTER.

TAKE a fresh lobster, put it into boiling spring water, with a handfull of salt, boil it eight minutes if large, if small six minutes, when cold take the meat out of the claws and tail as whole as you can, split the meat of the tail in two; that of the claws use whole, take off the small claws and split the chine, season it with chyan and salt, strew over it a few bread crumbs, broil it before the fire, pick the meat out of the body and put it into a marble mortar, with a little of the coral or berries, to make it a pale red colour, put in a tea-cup full of good cream, rub these together till smooth, have ready a tea-cup full of white gravy, made of a little lean veal and a few white pepper corns, put it into a stew-pan, with the lobster, to which add a spoonfull of white-catchup, a spoonfull of walnut-catchup, and one of white wine, a little lemon-peel grated, grated nutmeg, an anchovy cut fine, squeeze in the juice of lemon, add chyan

B

and

and salt to your taste, season the meat taken from the claws and the tail, with chyan, beaten mace, and salt, take care not to season too high, then put it into a slow oven to be made just hot; to serve it lay the small claws round your dish, and the chine cut in four, put the meat in the middle. To your sauce, put two spoonsfull of good melted butter, and give it a boil; pour it over it, and so send it up.

To pot LOBSTER.

TAKE lobster, pick the meat out of the shell, also the coral and berries, lay it in an earthen pot, strew on it a little chyan pepper, cover it with bay-leaves, then with butter; set it in a slow oven and let it stay till made quite hot, but not to boil, pour the butter from it, take out the bay-leaves, beat it a little, strew over it beaten mace, grated nutmeg, chyan, and salt, to your taste; do not make it too salt, put it close down in the pot, you intend to keep it in, when cold, warm the butter you took from it, and pour over it, and so keep it for use; small pots are the best to keep it in. Shrimps may be potted the same way.

To pot SALMON.

TAKE a piece of fresh salmon, put it into soft water boiling hot, let it boil a quarter of an hour, drain it from the water, when cold take off the skin, break it in flakes, put it into an earthen pot, strew over it a little chyan, cover it with bay-leaves and butter, put it into a slow oven till made hot, but not to boil, pour the butter from it, take out the bay-leaves, and the flakes as whole as you can,

can, then lay it in layers in your pots strewing between each layer, beaten mace, nutmeg, chyan, and salt, till your pots are full; then warm the butter and pour over it; or after you have taken it out of the baking pot, beat it a little, and season it with beaten mace, nutmeg, chyan, and salt, then put it into pots, and cover it with butter.

To make an AMULET of COCKLES.

TAKE four whites, and the yolks of two eggs, one pint of cream, a little flour, a nutmeg grated, a little salt, and a gill of cockles, mix all together and fry it brown.

An OYSTER AMULET.

TAKE six eggs, beat them with a gill of cream, and two tea spoonsfull of fine flour, season them with a little mace, chyan, and salt, take large oysters and shred them into the batter; either fry, or do them over a chafing-dish, and brown them with a salamander. Bacon may be used to the same ingredients, instead of oysters: or herbs, such as leeks, and sweet thyme for lent.

To pickle OYSTERS.

TAKE fresh oysters, cut off the black beards, put the liquor into a sauce-pan, with the same quantity of vinegar, tie in a piece of clean gauze a few white pepper corns, two or three blades of mace, boil these in the pickle five minutes then put it to your oysters and just let them boil; when cold put them into a jar or wide mouth'd bottle cover them with bladders, and keep them in a dry cool place.

THE NEW EXPERIENCED

To Stew OYSTERS.

TAKE large oysters, take off the beards, and put them into a stew-pan with their liquor, and a tea-cup full of good gravy, a lump of butter, a spoonfull of walnut-catchup, a tea spoonfull of lemon pickle, a little grated nutmeg, chyan and salt, and a spoonfull of thick flour and water, stew them five minutes, then dish them up with force-meat balls, and garnish with lemon.

To make SCOLLOP SHELLS of OYSTERS.

TAKE oysters, take off the beards, and have ready stale bread crumbs, seasoned with a little chyan, beaten mace, and salt, spread a few crumbs on the shell bottom, then a layer of oysters, stick small bits of butter on them, then cover them with crumbs, and so on, till your shells are full; set them in a tin oven before the fire, baste them a little and make them a nice brown, they will take half an hour doing, Cockles the same way.

To pickle COCKLES.

TAKE cockles when fresh, wash them well in the liquor, let it stand to settle, then drain it from the sand, wash them again till the cockles are free from sand, let the liquor stand to settle, drain it from the sand, and put it into a sauce-pan, with the same quantity of vinegar, and seasoning in a bag the same as the oysters.

To pickle SHRIMPS.

TAKE shrimps when fresh, take off the skins, and put them into as much spring water as will cover them, boil them well, strain them through a hair sieve, put the liquor
into

into a sauce-pan with the same quantity of vinegar, and spices as to oysters, boil them five minutes, and pour it boiling hot over the shrimps, when cold bottle them as before directed.

To bake SMELTS.

TAKE out the guts at the gills, with a skewer leaving the roe, clean them well with a dry cloth, skewer their tails in their mouths, put them into a deep round earthen pot, put to them some white pepper corns, a few blades of mace, half a dozen cloves, half a dozen bay-leaves, as much good strong aleger, or vinegar, as will cover them, put them into an oven and let them stand till boiling hot, then take them out, when cold cover them close with paper; these look very well laid in a dish with bits of parsley and jelly poured over them. White herrings are done the same way, only lay them flat.

To pot HERRINGS.

TAKE white herrings, when quite fresh, cut off their heads, scale them, and wipe them with a dry cloth, open them, take out the back bone, and the roe, season them with chyan, and beaten mace, grated nutmeg and salt, season pretty high with chyan, roll them as they are split tight; lay them in an earthen pot, stick in a dozen bay-leaves, cover them very thick with fresh butter, put them into a slow oven till the butter is melted, and you think they are hot through, then take them out, cover them with a plate, and let them stand all night, put them into the oven again in the morning, when hot pour out the butter and gravy, take them out carefully with a knife, and

and lay them in the pot you intend to keep them in, cover them very close, leave out the bay-leaves, put a spoonfull or two of gravy over them, lay something upon them to press them, when cold, clear the butter from the gravy, and put over them, if not enough clarify a little more. Eels may be potted the same way.

To pickle SALMON like STURGEON.

TAKE a large fresh salmon cut into four pieces, wipe it very clean from blood, season it with pepper, salt, and bay-salt very high; let it lay in the seasoning twenty four hours, then take three quarts of good aleger, and three pints of spring water, one ounce of whole black pepper, a quarter of an ounce of cloves, as much mace, five or six bay-leaves, and an egg shell full of salt; let the pickle boil, then put in the salmon bound up with the shreds of matting, like sturgeon, let it boil till thoroughly enough, take it off and let it stand ten minutes, then take out the salmon, and when both are cold, put the salmon into the pickle, and preserve it free from air; it will keep half a year.

To broil COD SOUNDS.

LAY them in hot water a few minutes, take them out, and rub them with salt to take off the skin and black dirt, then put them into water to steep, boil them in milk and water a quarter of an hour, drain them well, and dredge them with pepper and salt, broil them over a clear fire, then lay them on your dish, and pour melted butter over them, with a little mustard in it.

OYSTER LOAVES.

TAKE small round loaves, make a round hole, scrape out all the crumbs, then take off the beards from your oysters, and put them into a sauce-pan with their liquor, a few crumbs and a little butter, nutmeg, chyan, salt, and a little cream; stew them five minutes, keep stirring them, then fill your loaves, put on the bits of crust, carefully, and set them in the oven to crisp, so serve them.

To bake HOLYBUT'S or TURBOT'S HEAD.

CUT it according to the size you would have your dish, take out the gills and eyes, clean it very well, and rub it with a little salt, let it lay three or four hours, or more if you have time, then season it well with ground white pepper, and salt; make good savory stuffing as for any other fish, and put it where you took the gills out, then lay it in an earthen dish, with a small bunch of pot-marjoram, the same of thyme, a bunch of young onions, and a pint of water; flick bits of butter to your fish, dredge it with a little flour, put it into the oven (not too hot,) keep turning it; bake it an hour and a quarter, if large an hour and a half; then take it out of the oven and skim off the fat, put in two spoonsfull of walnut-catchup, two of flour and water, two or three of melted butter, and a tea-cup full of gravy; mix these together and put them under your fish, put it into the oven a quarter of an hour more, (it is common to send it to table in the dish it is baked in, but if you will risk the breaking it, you may put it into a deep dish) garnish with
horse-

horfe-radish and pickles: you may fend up with it any kind of fish saucé. A cod's head may be done the same way only put the stuffing in the belly.

To collar EELS.

TAKE a large eel when fresh, skin and split it, take out the bone and wipe it well, have ready for seasoning a little sage and pot-marjoram shred fine, beaten mace, grated nutmeg, chyan and salt, season it pretty high, mix these together and spread them over the inside of the eel; roll it up as tight as you can, and bind it tight, roll it in a cloth and tie it fast at both ends, put it into boiling hard water with a few cloves and whole pepper, if a large eel it will take two hours gentle boiling; then take it out and set it on an end in a narrow pot; put a little salt and half a pint of vinegar into the liquor, and boil the liquor a quarter of an hour more, pour the pickle into an earthen pot, the next day take off the bandage from the eel and put it into the pickle: Those who dislike herbs may use lemon peel instead of them.

To boil SALMON.

TAKE six pounds of salmon, split it in two and wash it well; set on hard water and when it boils put in your salmon and a little salt, if thick boil it half an hour, garnish with liver and spawn, serve it with fennel and butter. Take a salmon sprint five or six pounds weight clean it well, put it into cold spring water, and let it boil gently half an hour, garnish with liver and spawn; serve it with fennel, butter, and coddled gooseberries; skewer the sprint round.

To

To dress PIKE.

SCALE and clean it well, skewer it round, make a pudding for the belly of stale bread crumbs and beef suet equal quantities, an anchovy, a little lemon peel, beaten mace, nutmeg, chyan pepper, a sprig of thyme, one of pot-marjoram and a little lemon juice, mix them up with an egg, and sew it in the belly; pin the fish up in a cloth, and put it into cold spring water with its back down, set it on a slow fire, half an hour will boil it; garnish with scraped horse-radish and lemon, and serve it up with anchovy sauce. If you roast it, lay it in the dripping-pan, rub it with the yolk of egg, strew over some bread crumbs, set it before a clear fire and when browned turn it, and add egg and crumbs as before; it will take three quarters of an hour; garnish and serve it up as the boiled. All fish except salmon should be put on in cold spring water.

To boil EELS.

TAKE a large eel, skin and clean it well, make a pudding the same as for the pike, put it in the belly, skewer it round, put it in hard water and set it on a slow fire, half an hour will boil it, garnish with crisp parsley, and serve it up with anchovy sauce. If you roast it, do it the same as the pike.

To pitchcock EELS.

TAKE middle sized eels, skin and clean them, cut off the fins, then cut them in pieces four or five inches long, season them with chyan, salt, and a little sage shred fine,

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rub them with yolk of egg, and strew bread crumbs over them, set them before a brisk fire, let them be made brown on both sides; garnish with crisp parsley and serve them up with caper sauce.

To stew EELS with red Wine.

SKIN and clean them, take off the fins and cut them in pieces four or five inches long, season them with chyan, salt, and beaten mace, rub them with yolk of egg, and strew over them bread crumbs, dredge with a little flour, and fry them in sweet drippings till a good brown, then lay them on a hair sieve to drain; have ready some good brown gravy, when cold put them into a stew-pan with as much of it as will cover them, put in a little beaten mace, lemon peel shred, chyan pepper, and anchovy, place them on a slow fire and stew them a quarter of an hour, then add half a pint of red wine, two or three spoonsfull of walnut-catchup, a little good melted butter, and half a lemon squeezed in, stew them a quarter more, dish them up, garnish with lemon and crisp parsley. Cod may be done in the like manner.

To stew EELS with Sorrel.

TAKE middle sized eels, when cleaned, cut them in pieces four or five inches long, put them into hard water, just scald them, then take them out and lay them on a hair sieve to drain, strew over them a little sage, chyan, and salt, when cold put them into a stew-pan with as much good gravy as will cover them, thicken it with a little flour and water, and put in a handfull of sorrel picked from

from the stalks and shred fine, and a little lemon peel; stew them half an hour, then add a little good melted butter and squeeze in half a lemon, just give them a boil, dish them up and garnish with lemon.

To stew TENCH.

TAKE tench alive, stick a fork in the back of the heads, save the blood, scale and clean them well, wipe them very dry, then rub them with the yolk of egg, dredge a little flour on them, and fry them in sweet dripping till brown, then put them on a sieve to drain; have ready some good brown gravy, when cold put them into a stew-pan with a little mace, chyan, lemon peel shred, a little scraped horse-radish, a pint of gravy, and the same of red wine; stew them gently half an hour, then add a little good melted butter, two spoonsfull of walnut-catchup, a little lemon juice, and salt to your taste, give them just a boil; dish them up, and garnish with scraped horse-radish. Carp is stewed the same way. Remember to put the blood into them both.

To fry SOLES.

SKIN them, cut off the fins, wash and dry them with a cloth, rub them with yolk of egg, and strew bread crumbs over them, dredge with flour, and fry them with sweet dripping, let the pan be hot before you put them in, then let them fry till they are brown, (be careful not to burn them) lay them on a little clean straw before the fire to drain, garnish with crisp parsley and send them up with shrimp sauce.

To fry SMELTS.

TAKE the guts out at the gills with a skewer, wipe them with a clean dry cloth, put six or seven on one skewer, rub them with the yolk of egg, strew over them bread crumbs and dredge them; have ready a pan with sweet dripping made very hot, put them in and fry them a light brown, then take them out and lay them before the fire on clean straw to drain; serve them up with good melted butter. Fry gudgeons the same way.

To broil COD-FISH.

TAKE a cod twelve or fourteen pounds weight, take off the head and shoulders, then cut it in slices an inch and a half thick, rub them over with yolk of egg, strew them with bread crumbs, put them into a dripping-pan, and place them before a brisk fire, baste them, and when brown, turn them and do the other side the same; half an hour will broil them; garnish with scraped horse-radish and pickles, and serve them up with cockle or anchovy sauce.

To dress a COD'S HEAD.

TAKE out the gills and the sounds from the back bone, clip off the fins, take the eyes out and clean it well with cold water and a cloth, rub it with a little salt, put a little in the eyes, lay it with the back upwards upon a board, let it stay all night, put it into a pail of hard water an hour or two before you want it, then wash it well, put it into cold spring water, put in a handfull of salt and three spoonsfull of alegar, set it on a slow fire, let it boil
twenty

twenty minutes, but if large half an hour; take it out very carefully and set it over the kettle a few minutes to drain; dish it up with a cloth over the fish plate, spread the sounds on the back, and garnish with scraped horse-radish, lemon, and pickle; serve it up with either cockle, oyster, or lobster sauce.

To boil HADDOCKS.

TAKE out the gills, clean them well, make a pudding for the bellies, the same as for pike, skewer them round, pin them up in a cloth, put them into the pan with cold water the bellies upwards, set them on a slow fire, if large they will take twenty minutes, if small fifteen from the time they begin to boil; garnish with scraped horse-radish and pickles; serve up with cockle or anchovy sauce.

To broil HADDOCKS.

CLEAN them as for boiling, and put a pudding in their bellies, lay them in a dripping-pan and rub them with yolk of egg, strew over them bread crumbs, dredge them with flour, then set them before a brisk fire, baste them and make them a good brown on both sides; garnish and serve them up as the boiled.

To dry HADDOCKS.

TAKE haddocks two or three pounds weight, take out the gills and eyes, gut them and rub them with a dry cloth, so as to take all the blood from the back bone, rub them with a little salt, fill the eyes with salt, lay them on a board and let them stay all night, then hang them up in a dry place where they can get the open air, let them
hang

hang three or four days, (as it suits you) skin them, cut off their heads and fins, then lay them in a dripping-pan, rub them with yolk of egg, strew over them bread crumbs and set them before the fire, baste them and let them stand till brown on both sides; garnish with scraped horse radish, serve them up with egg sauce. You may do cod-fish the same way.

To fry OYSTERS.

TAKE the largest and finest oysters you can get, open them, and wash them clean in their own liquor, drain them, strain the liquor and make it into a batter with two eggs beaten well, two table spoonsfull of fine flour, and a little grated nutmeg; dip the oysters in this, and fry them with butter, they must be done quick and made a good brown, lay them in a tin oven on paper and keep them hot; they may be laid round a made dish, or placed for a little side dish; you may garnish them with any thing you please.

To butter a LOBSTER

TAKE a lobster, pick the meat clean out, and pull it fine with your fingers, season it with mace, nutmeg, chyan, anchovy, a lump of butter, and two spoonsfull of good cream, then put it into a sauce-pan, and set it on the fire till the butter is melted; take the back shell and split it in two, take a few bread crumbs, seasoned as you did the lobster, put a few at the bottom of the shells, then put in the meat and a few crumbs over it, make them a nice brown before the fire, and so serve them up. Do crabs the same way.

CHAP.

C H A P. II.

OF SOUPS.

To make Mock Turtle Soup.

TAKE two beast heels, and two palates boiled tender, cut them into thin slices and put them into two quarts of good veal or mutton broth, all the fat taken from it, season with chyan, a tea spoonfull of salt, a little nutmeg, three large onions, some lemon peel, sweet herbs, sweet basil, six anchovies, twelve large oysters with their liquor, chop them fine, and put them all together into a stew-pan, with half a pint of madeira wine, cover it close and let it stew nearly an hour; when you are going to serve it squeeze in the juice of a large lemon, add force meat balls and eggs.

To make HARE SOUP.

TAKE an old hare, scald it, steep it well, changing the water till all the blood be got out, cut it in pieces, season it well with chyan and salt, put it into a stew-pan with a small knuckle of veal well chopped, and half a pound of lean bacon, half a dozen large onions, two heads of celery, a small bunch of pot-marjoram, a few cloves and three quarts of soft water; stew it gently till the goodness is out, strain it, squeezing the meat well. All soups are the best made over night as the fat may be taken off best when cold.

To make FRENCH SOUP.

CUT three pounds of lean beef into thin slices, three
slices

slices of ham or lean bacon, three turnips cut in slices, three carrots, six large onions sliced, and four or five heads of celery, a small bunch of thyme, one of pot-marjoram, and one of chervil if you can get it, some cloves and whole pepper, and put them into the stew-pan; lay a layer of meat and a layer of the other ingredients, cover it close that no steam can get out, set it on a trivet, a little from the fire, let it stand an hour, then pour out all the gravy you can get; put in five pints of boiling soft water, stew it till all the goodness is out, then strain it through a hair sieve, when cold pour it as clear as you can from the bottom, put to it your gravy, that you first poured off, give it a boil with a little chyan and salt to your taste.

To make GRAVY SOUP.

TAKE a stamp of beef, break the bone put it into a stew-pan or a kettle well tinned, add to it five or six quarts of soft water, six large onions, two heads of celery, one carrot, one turnip, some white pepper corns, a few cloves and a little salt, set it on a slow fire, cover it up close and stew it gently till all the goodness is out, then strain it into an earthen pot, when cold take off the fat, and take the clear part of the gravy for soup, as the bottom will make gravy sauce; serve it up with dry toast; you may put vermicelli or vegetables in the tureen.

To make PEASE SOUP in Winter.

TAKE a piece of lean beef or good roast beef bones, put them into a tin kettle with a quart of blue pease, twelve onions, three heads of celery, a bunch of green thyme,

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One of pot-marjoram, some pepper corns, a little lean bacon (or if no bacon, three or four anchovies will do) put to them four quarts of soft water, stew it gently five or six hours, then strain it through a hair sieve, rub the pease through the sieve so as to make it a proper thickness, taking care not to make it too thick; let it stand all night, then take off the fat, put the soup in a stew-pan, with three or four ounces of butter, three spoonsfull of flour, and water, chyan pepper, four or five lumps of loaf sugar, and a little dried mint rubbed fine, boil all together a quarter of an hour, serve it up with dried toast; put boiled celery in the tureen.

To make PEASE SOUP in Lent.

TAKE a quart of pease, put them into a pot with a gallon of water, two or three large onions, half a dozen anchovies, a little whole pepper and salt; boil all together whilst your soup be thick, drain it into a stew-pan through a cullender, and put to it six ounces of butter worked in flour, to thicken it, also a little boiled celery, stewed spinage, crisped bread, and a little dried mint rubbed to powder; so serve it up.

To make GREEN PEASE SOUP.

TAKE the knuckle of a shoulder of veal, or the crag end of a neck, half a pound of lean bacon, put these into a stew-pan with three quarts of soft water, a bunch of sweet marjoram, one of thyme, and one of mint, six large onions, a quart of old green pease, twelve cloves and a few white pepper corns, stew these gently till you think all the goodness is out; then strain them squeezing them

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well,

well, when cold take off the fat, then put the soup into a stew-pan, have ready three large cucumbers, take out the seeds and cut them in small square pieces, lay them on a hair sieve with a little salt to drain, then put them into sweet butter made hot and fry them; take them out and lay them on the sieve again to drain; boil a goss lettuce in hard water, squeeze, chop, and fry it as the cucumber, have ready boiled half a pint of the youngest green pease you can get, put all these into the stew-pan to your soup, and add two spoonsfull of flour and water, three ounces of fresh butter, set it on a slow fire, keep stirring it till it boils, then pour it into the tureen, and send it up with toasted bread; this only fills a small tureen. Green it with the juice of spinage, if you like it.

To make LOBSTER SOUP.

TAKE a crag of veal, and a piece of a neck of mutton, put to them three quarts of water, six onions, six anchovies, some white pepper corns, five or six blades of mace, and a small bunch of sweet herbs, stew them all together till the goodness is out, then strain it, and when cold take off the fat; put the soup into a stew-pan, take the body and claws of a large lobster, (leaving out the tail) chop the meat very fine, put it in the soup with a lump of butter, a pint of good cream, chyan pepper and salt to your taste, add three spoonsfull of thick flour and water, beat the coral or berries in a marble mortar, put a little gravy or cream to your coral, squeeze as much into the soup through a cloth as will give it a red tinge, then set it on a slow fire or stove, stir it till it boils, let it boil five minutes, serve it
up

up with dry toast, mind not to have it ready till you want to send it up. Crayfish soup may be made the same way.

To make WHITE SOUP.

TAKE a crag, or a small knuckle of veal, half a pound of lean bacon, a pound of lean mutton, three quarts of soft water, four large onions, three heads of celery, one turnip, a small bunch of sweet herbs, five or six blades of mace, some white pepper corns, stew these till the goodness is out; then strain it through a hair sieve, when cold take off the fat, put the soup into a stew-pan with three ounces of butter, some chyan, four spoonsfull of thick flour and water, a little salt, and as much good cream as will make it white, stir it till it boils, let it boil five minutes; take care to let your soup be the thickness of good cream, serve it up with a plate of dry toast.

To make ONION SOUP.

TAKE a crag of veal, some lean mutton, eight large onions, one turnip, a small bunch of sweet herbs, a small bunch of chervil, some white pepper corns, a few cloves, two anchovies, and a little salt; put to them three quarts of soft water, stew it gently; when the onions and turnips are soft take them out, and rub them through a hair sieve, then let the rest stew till all the goodness is out, strain it through a hair sieve, take off the fat, put your soup into a stew-pan, put in the onions you rubbed through the sieve, and two ounces of butter, two spoonsfull of thick flour and water, a pint of good cream, and a

little chyan pepper, set it on a stove, stir it till it boils, and let it boil five minutes; serve it up with dry toast. Carrot soup is made the same way.

To make SOUP MEAGRE.

TAKE half a pound of fresh butter, put it into a stew-pan, take two gals lettuces or endive, a large handfull of green beet, shred them very fine, take three heads of celery, a little chervil, and pot-marjoram, put these into your butter with six anchovies boned and chopped, stew them gently an hour; have ready three pints of boiling water and put it in, and two spoonsfull of thick flour and water, with chyan and salt to your taste; boil it five minutes, then serve it.

To make PORTABLE SOUP.

CUT in small pieces fifteen pounds of veal, about thirty pounds of lean beef, and three pounds of ham, butter the pan very well at the bottom, lay in the meat and bones with eight anchovies, and a quarter of an ounce of mace; cut off the green leaves of five or six heads of celery, wash them clean, cut them small and put them in, with three large carrots cut thin; cover the pan quite close, put it over a very moderate fire, and when you find the gravy begins to draw, keep taking it out, till you have got it all; then cover the meat with water, set it on the fire again, and let it boil four hours slowly, then strain it through a hair sieve into a clean pan, add to it the gravy you drew out first, and let it simmer eight or ten hours, (it should simmer till like glue) you must be very careful

careful to skim off the fat as it rises, also that it does not burn to the pan, season it with chyan, and pour it into earthen dishes about a quarter of an inch deep, let it stand a day or two in a dry cool place, cut it out in small round cakes, about the size of a crown piece, when dry put them into a tin box with writing paper between one of these cakes, to half a pint of boiling water and a little salt, makes a good basin of soup. This gravy should be made in frosty weather.

To make STEW of Ox CHEEK.

TAKE an ox cheek when fresh killed, take out the teeth and loose bones, rub it with a little salt, put it into soft water just warm, let it lay three or four hours, then put it into cold water, let it stand all night, wash it clean and drain it well, season it with ground pepper and salt, put it into a kettle well tinned, put to it five quarts of soft water, before it boils you must take care to skim it well, then put in six large onions, a small bunch of sweet herbs, stew it gently five or six hours, take out the herbs and let it stand all night, then take off all the fat, put in celery, carrots, and turnips, cut in pieces, also chyan pepper, and salt to your taste; stew it two hours more, send up altogether in a tureen, and dry toast on a plate. Make stew of tongue roots the same way.

To make STEW of a SHANK of BEEF.

TAKE a shank of beef seven or eight pounds weight, break the bone well, put it into a kettle well tinned, put to it six quarts of soft water, season it with pepper and salt, skim it when it boils, stew it five or six hours let it stand
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all night, then take off the fat, and put in celery, carrots, turnips, chyan, and salt, stew it two hours more, then send it up as the other stew.

To stew a KNUCKLE of VEAL.

BREAK the bone well, put it into a tin kettle, adding three quarts of water and one large onion, take four or five blades of mace, and some white pepper corns, tie the seasoning in a bag made of gauze or muslin, then put it in with a quarter of a pound of rice, one head of celery, and a little salt, stew them gently till the veal leaves the bone; then take out the bones and seasoning, and send up the stew in a tureen with a plate of dry toast.

To make SOUP and BOUILLE.

TAKE a slice of a chine, or brisket of beef, two or three inches thick, cut it in square pieces, season it with chyan, salt and beaten mace, take a bunch of young onions, one of pot-marjoram, and of thyme, put all into a stew-pan with two quarts of water, stew it till the beef is tender, skim the fat off, put in a pint of green pease not very old, a goss lettuce fried in butter and drained in a hair sieve, put in an ounce of butter, a spoonfull of flour and water, stew it till the pease are enough, take out the bunches of herbs, and send up all the remainder in a tureen or soup dish.

To make COCK-A-LEEK.

TAKE a full grown fowl, two or three pounds of the knuckle of a shoulder of veal, put them to three quarts of soft water, take a little mace, white pepper and cinnamon,
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put them into a bag and stew all together in a tin saucepan two hours, skim it well, then take the whites of ten large leeks, slice and put them in with a little chyan and salt, stew it gently an hour and a half more, take out the bones and seasoning, and serve up the rest in a tureen with dry toast: you may add an ounce of pearl barley if liked, remembering to skim the fowl from it before you put it into the stew.

CHAP. III.

OF BOILING, ROASTING, &c.

To roast a SURLOIN of BEEF.

PAPER it on the outside when you put it down, mind your fire be as long as your beef, do not roast it too quick at the first, baste your paper well at the first to keep it from burning, then do not baste your meat any more; both beef and mutton are better without basting; if the beef be large and fat it will take three hours, if small two hours and a half, and so on according to the size; mind not to leave too much fat in the inside, if you like to have the inside frenched, do it thus: have ready some brown gravy, four shalots, one clove of garlic, a little lemon peel, chop these very fine, add a little beaten mace, and two anchovies chopped; when your beef is enough take out the inside without any fat, cut it in small pieces, as thin as you can, put it into a stew-pan with the gravy that came from it, a little brown gravy and
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the other ingredients, with two spoonsfull of white wine vinegar; season pretty well with chyan and salt, just give it a boil, pour it into your dish, and draw your beef upon it; garnish with scraped horse-radish, and pickles. Take care your dish is hot.

To stew a RUMP of BEEF.

TAKE a small rump of beef cut with as little bone as possible, strew over it chyan, beaten mace, and salt; paper it very well, and roast it an hour and a quarter; have ready some good brown gravy, put it into a stew-pan, draw the beef, take off the paper, put it into the stew-pan with two or three shalots, two anchovies, a little lemon peel shred, a little scraped horse-radish, and a pint of red wine; stew these gently till you think the beef is done through, turn it over once or twice, skim off all the fat, stew morels with it, add a spoonful or two of walnut-catch-up, thicken your gravy a little, put in a little more red wine, chyan, and salt to your taste, dish up your beef in a deep dish, just give your gravy a boil and pour it over; garnish with scraped horse-radish and pickles.

To dress BEEF STEAKS.

TAKE steaks of a rump of beef that has been some time kept, beat them a little, broil them upon a gridiron over a clear fire, keep turning them very quick, when they are nearly enough, strew over them a little chyan, and salt, chop a shalot very fine, strew it on a dish, lay your steaks upon it, rub them with a little butter, send up oyster sauce, and pickles. Mutton chops may be done the same way.

To boil a ROUND of BEEF.

TAKE a round of beef, salt it well with common salt, let it lay ten days, turning it over and rubbing it with the brine every other day, then wash it in soft water, tie it up as round as you can, and put it into cold soft water, boil it very gently, if it weighs thirty pounds, it will take three hours and a half; if you stuff it, do it thus; take half a pound of beef suet, some green beet, parsley, pot-marjoram, thyme, and leeks; chop all these very fine, put to them a handfull of stale bread crumbs, pepper and salt, mix these well together, make holes in your beef and put it in, tie it up in a cloth.

To boil a BRISKET of BEEF.

TAKE a thick piece of the brisket, salt it well with common salt, rub it with the brine every other day, and turn it over, let it lay a fortnight or three weeks, if you think it will be too salt, steep it all night in cold water; set it on to boil in cold water, keep it close covered, and stew it gently four hours, but if it be very thick it will take more; mind to skim your pot well when it begins to boil, which must be carefully observed in all kinds of boiled meats; if you take out the bones and roll it like collared meat, it will look much handsomer particularly to eat cold.

To stew a BRISKET of BEEF.

TAKE a square piece of the best side of a brisket, according to the size you would have your dish, strew over it a little common salt, let it lay a night or two, then

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boil

boil it in soft water very gently, till the bones and gristles will come out, then score it on the top side as you would do pork for roasting, strew on it whilst hot, chyan, salt and beaten mace, let it stand half an hour, then put it, and as much brown gravy as will cover it into a stew-pan, stew it gently three quarters of an hour, skim off the fat, if any, and put in two spoonsfull of walnut-catchup, thicken it a little, have ready some onions boiled and cut in slices, celery, carrots, and turnips, cut in squares, boil them tender as you would for soup; dish up the beef in a deep dish, lay the vegetables round it, pour your gravy boiling hot over it, garnish the edge of your dish with boiled cabbage sprouts, or any other greens.

To cure BEEF for hanging.

TO a piece of lean beef that weighs about twenty pounds, take two pounds of common salt, half a pound of coarse sugar, mix them together, rub this well into the beef, and lay it in an earthen pot, when it has laid two nights, beat two ounces of salt petre, strew half of it on the beef, let it stand a night, then turn it over and strew on the other half; let it lay a fortnight, turn and wash it in the brine every other day, drain, and hang it, but not in too hot a place; in three weeks it will be fit for use; you may do any kind of small tongues such as sheep &c in the pickle, first rubbing them well with salt.

To cure a LEG of MUTTON for hanging.

TO a leg of mutton that weighs about ten pounds, take a pound of common salt, and two ounces of coarse sugar,

fugar, with an ounce of salt petre, mix these together, and rub them well in, turn and rub it every day for a fortnight, then wipe it dry and dredge it, wrap it up in cap paper and hang it up; in three weeks it will be fit to use; it is not good kept too long, this will take two hours boiling; put it in cold water when you set it on, this eats the best cold, or very good broiled with poached eggs and spinage; the mutton must be cut in the shape of a haunch of venison and salted when fresh killed.

To boil and roast MUTTON.

TAKE a leg of mutton, that has been kept about ten days, boil it in soft water, if the weather is frosty put it in when the water is cold, throw a little oatmeal in and take off the scum as it rises, if it weighs about eight pounds, it will take two hours and a quarter boiling, if frosty two hours and a half. A neck of mutton of about six pounds, an hour and a quarter. A loin about the same. A leg of mutton will take nearly the same time roasting as boiling, if large, paper it, having the paper well greased. A shoulder of mutton that weighs six pounds will take an hour and a quarter by a brisk fire; a neck or loin of about six pounds the same, observe to take the skin off the loin before you put it down to the fire; it will roast best without either dredging or basting; you may strew on a little salt if you like it,

To dress VEAL.

TAKE a fillet of veal, about eight pounds, make a stuffing for it, put it in between the fat and the lean part,

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skewer

skewer it round, and tie it, put paper on the fat part, it will take two hours and a quarter roasting, baste it with butter or it will spoil and dredge it, do not roast it too quick at the first; if you like brown sauce, do it thus, put a piece of lemon peel, and an onion sliced into the dripping-pan when you put the veal down, half an hour before you draw the veal, put as much water as you want sauce, into the dripping-pan, stir it well about, then strain it, and put it into a sauce-pan with a little butter, grated nutmeg and salt, as much flour and water as to make it a proper thickness, and colour it with browning, keep stirring it and boil it a minute. A shoulder of veal may be done the same way. A loin of veal about eight pounds will require two hours and a quarter. A breast of veal about six pounds will roast in about an hour and a half. A neck the same. To boil a fillet of veal; take a small fillet, stuff and skewer it as for roasting, tie it in a cloth, and put it in milk and soft water, when it boils if it weighs about five pounds it will take an hour and a half boiling, and so on in proportion, mind to drain it well before you dish it up; you may pour over it white fricassée, celery or oyster sauce, garnish with lemon; send up with it chap or ham with greens. A neck of veal that weighs six pounds, will take an hour and a half; cut off the crag end, serve it up as the fillet, or with egg sauce.

To boil a LEG of PORK.

TAKE a leg of pork that has been salted a fortnight or three weeks, about eight pounds weight, put it into
cold

cold soft water, and boil it three hours and a quarter, then take off the skin. All salt meats require gently boiling. It is common to send up pease pudding with boiled pork.

To roast a SHOULDER of PORK.

TAKE a shoulder of pork, salt it a little and score it, chop some sage and onions very fine, put a little between the shank and the skin, as it roasts baste it and dredge with a little sage and onion, it will take the same time roasting as boiling according to the size, send up apple sauce with it: All roast pork eats better a little salted.

To dress TONGUES out of pickle.

TAKE beasts tongues when fresh killed, take off the outside of the roots, leave on all the fat part, wipe them with a dry cloth, salt them well with common salt, set them in a cool place, let them stay five or six days, then to every tongue, put an ounce of salt petre beaten very fine, just rub it on, then turn them over every other day in pickle; they are ready for use in a month, they will keep five or six weeks if the weather be cold; when you are going to use them steep them all night in water, set them on to boil in cold soft water, boil them gently, if large, three hours and a half, if small, three hours; and so on accordingly; take off the outside skin, dish up and lay carrots round.

To roast a TONGUE.

TAKE a tongue when fresh killed, trim the roots neatly, leave on the fat part, rub it clean with a dry cloth, take half an ounce of salt petre beaten fine, and a handfull of
common

common salt, rub them well in, let it lay two days, then turn it over and wash it in the brine every day for a week or ten days, then boil it till the skin will come off, stick the upper part with cloves, and roast it three quarters of an hour; baste it with butter, and dredge it with stale bread crumbs as it roasts; dish it up, pour some good brown gravy into the dish, (mind your dish is very hot) send up with it currant jelly dissolved in red wine, or bread sauce with red wine and sugar in it.

To stew OX PALATES.

TAKE ox palates, clean them well, rub them with a little common salt, let them lay two or three days, steep them in milk and water, and also boil them in milk and water till they are quite tender, whilst hot, season them with chyan, beaten mace and salt, stew them in a little good gravy with morels, a spoonfull of walnut-catchup, a little lemon pickle, a spoonfull of white wine, two or three spoonsfull of good cream, a little melted butter, flour and water to make it a proper thickness, stew all together; then dish them up, put hard eggs in the dish and garnish with lemon.

To roast LAMB.

A fat quarter of lamb that weighs about seven pounds, will take an hour and a half roasting, baste it with butter and dredge it a little, have ready some chopped parsley, and just before you draw, strew it on. A loin of lamb that weighs three pounds, will take an hour, a neck or breast without the shoulders will take three quarters of an hour; lamb requires a brisk fire,

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To dress a LAMB'S HEAD and PURTENANCE.

TAKE a lamb's head and purtenance when fresh killed, wash them well with water just aired, put them into cold soft water to steep, let them steep all night if you can, cut the liver into four or five slices before you steep it, boil the heart, lights, and tongue an hour, when cold mince them, but not so small as you would do veal; then put them into a stew-pan with a little of the liquor they were boiled in, put in a little lemon peel shred fine, a little beaten mace, a little nutmeg, chyan, salt, anchovy chopped, two spoonsfull of walnut-catchup, two spoonsfull of white wine, and the juice of half a lemon, boil them five minutes, add four or five spoonsfull of good melted butter, boil the head an hour in milk and water; season the slices of liver with sage, pepper and salt, fry them with slices of bacon the same size, make small cakes of the brains, and fry them; when you dish up, lay the mince meat on the dish first, drain the head well and lay it in the middle, lay the slices of liver, bacon, and brain cakes round it, garnish your dish edge with boiled spinage squeezed and cut in quarters, serve it up with coddled gooseberries or sorrel sauce; make the brain cakes thus; take the brains and wash them clean, drain the water well from them, chop them a little, put them into a basin and beat them with an egg, season them a little with lemon peel, and pot-marjoram shred, a little grated nutmeg, chyan, salt and a little lemon juice; put in stale bread crumbs, so as to make them the thickness of fritters, beat them well together, and fry them a pale brown.

To dress a CALF's PLUCK.

TAKE a calf's pluck, when fresh killed, wash it in water just aired, put it in cold water, steep it three or four hours, cut off a piece of the liver, boil the rest with the lights an hour, take them out, when cold mince them and put them into a stew-pan, with a little of the liquor they were boiled in, put in a small onion shred fine, a little lemon peel shred fine, an anchovy chopped, some chyan, salt, two spoonsfull of walnut-catchup, three spoonsfull of vinegar, four or five spoonsfull of good melted butter, mix these well together, boil them five minutes then stuff the heart and roast it, cut the piece of liver in slices, season it with sage, pepper and salt, fry it in butter with some small slices of bacon, when you dish up, lay the mince meat on the dish first, the heart in the middle, and the liver and bacon round it; garnish with crisped parsley, send up greens with it.

To dress a LEG of LAMB with the LOIN.

TAKE the hind quarter of lamb, cut off the loin, trim it, cut it in neat steaks, season them with beaten mace, nutmeg, chyan and salt, fry them in butter a pale brown, they will take half an hour, make a little brown gravy in the pan, boil the leg in milk and water, if it is fat lamb it will take an hour and a quarter; when you dish it lay the steaks round the dish, pour your gravy over them, lay the leg in the middle, (mind to drain it well) garnish with crisped parsley, send up with it coddled gooseberries and spinage.

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To dress PIG's FEET and EARS.

TAKE pig's feet and ears, salt them well with common salt, they will not be fit for use for ten or eleven days; then boil them in soft water, until they are quite tender, when the ears are cold, cut them in large slips, (the length way of the ear) fry them in butter till they are a nice brown, drain them on a hair sieve; have ready a strong brown gravy, put them into a stew-pan, stew them half an hour, then put to them a large tea spoonfull of mustard, and two of good sharp vinegar, two of walnut-catchup, a little chyan, four spoonsfull of melted butter and a little salt, stew them five minutes; cut the feet and broil them with bread crumbs; put the ears in the middle of your dish and the feet round them, garnish with what you please. If they be long in the pickle before they are used, steep them a night in water.

A FRICANDO.

A small fillet of veal larded very thick with bacon, sprinkled with beaten mace and salt, stew it in the oven till tender, and a fine brown, take the fat off the gravy, thicken it a little and let it be a good brown, pour it over the veal, put morels and hard eggs into the dish; stewed sorrel is a very handsome garnish round the dish.

To dress LAMB's EARS.

TAKE lamb's ears cut off as large as you can, scald them and take off the hair clean, then take a pair of scissars and snip them round the edge, about half an inch deep, stew them in milk and water till tender, then have

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ready some fricassée sauce, as for any other fricassée, pour it over them when upon the dish, drop into your dish eggs boiled hard, and pickled mushrooms; garnish with lemon.

To make Mock Turtle.

TAKE a calf's head with the skin on, take off all the hair clean, split it and clean it well, steep it a night in soft water, put it in a cloth and boil it gently one hour in milk and water, when cold cut it into pieces an inch thick, two broad, and four long, season it with beaten mace salt and chyan, put it into a stew-pan (well tinned) with a quart of strong veal gravy, six anchovies taken from the bone and chopped, a sprig of sweet-marjoram and one of thyme, let it stew gentle an hour, keeping it close covered, then take out the herbs and skim off the fat, add a pint of madeira a little shred lemon-peel, grated nutmeg, two score of oysters with their liquor, the black beard taken off, the juice of three lemons a little more chyan if required, but do not make it too salt, and two spoonsfull of thick flour and water, stew it an hour and a half, just before you dish it up, add four spoonsfull of good melted butter, have ready the yolks of twelve eggs boiled hard and force-meat balls fried brown; pour it into a deep dish, drop in your eggs and balls, garnish with lemon and pickled mushrooms, so send it up.

To make SAUSAGES.

TAKE pork the finest lean part you can get, scrape it, with a sharp knife, then weigh it, to half a pound of lean,
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put a pound of solid fat pork, chop these with a sharp chopping knife, pick out all the strings, then chop it again, till you think it is as fine as possible, then put a quarter of a pound of beef suet, three eggs, chyan pepper and salt, a little grated nutmeg, and sage shred fine to your taste; mix these well together, and put it down into an earthen pot, keep it from air, as you want to use it, put it into your skins, mix a few bread crumbs with it if you use it out of the skins; make it into cakes or balls or what shapes you please, beat the yolk of an egg, and do it over them with a feather, dredge them with flour, and fry them a pale brown in butter.

To make CURRY POWDER.

TAKE an ounce of the best turmeric beaten and sifted very fine, fourteen bay-leaves beaten and sifted, one large nutmeg, a quarter of an ounce of mace, as much chyan as will lay upon a shilling, mix these well together, put them into a dry wide mouth'd bottle, and keep them in a dry place.

To make a CURRY.

TAKE a chicken or rabbit, cut it into small pieces as you would to fricassée it, take as much powder, as will lay on a shilling, rub it well with a little salt, fry it in butter a nice brown, drain it in a hair sieve, then stew it with a little gravy gently half an hour, take a small tea-cup full of cream, a tea-spoonfull of flour, one of curry powder, mix it well with the cream, put it into a stew-pan with a spoonfull of melted butter, chyan and salt to

your taste, let it boil, add more powder as you would have it coloured, dish it up, garnish your dish with creed rice. You may do veal the same way. Do onions as thus; take middle sized onions, peel them, and tie them up seperately in fine cloths, boil them in milk and water till soft, take them out of the cloths, lay them on a dish, pour on them curry sauce as before directed, but do not use rice, portugal onions you may do the same, but when laid on the dish cut them into quarters. To make curry paste, take the yolk of an egg boiled very hard, and a lump of fresh butter the same size, beat it in a small mortar, mix it up with curry powder to a paste, make it up into balls the size of a nut, lay them on a saucer, and cover them with a piece of writing paper, set them into an oven, to be made hot, but not to burn them, so send them to table; these are to be sent on a dish by themselves, for those who like them to add to their sauce.

To dress VEAL White.

CUT thin slices off a leg of veal as you would for scotch scollops, beat them a little, season them with beaten mace, nutmeg, lemon-peel shred, chyan, and salt, put a lump of butter into a stew-pan make it hot, but do not brown it, lay your veal in, stew it five minutes, turn it over and stew it three or four more, put to it a little good white gravy, two spoonsfull of white and one of walnut-catchup, two spoonsfull of white wine, a little lemon juice, a little grated nutmeg, one gill of cream, as much flour and water as will make it a proper thickness, two spoonsfull of good melted butter, and salt
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to your taste; then boil it two minutes, dish it up, put pickled mushrooms in the dish, garnish with slices of lemon; you may add force-meat balls if you please.

To dress VEAL STEAKS.

TAKE the best end of a neck of veal, cut it into steaks, chop off the end of the bones, flatten them with a cleaver, season them with nutmeg, mace, chyan, lemon-peel, and salt; rub the steaks with the yolk of egg, strew over them bread crumbs a little pot-marjoram shred fine, put them into a dripping-pan, set them before a brisk fire, baste them and make them a light brown, on both sides, half an hour will do them; make the gravy of the trimmings of the veal, a little soft water, an onion, white pepper corns, five or six cloves, anchovy, a bay-leaf or lemon-peel, stew the goodness out, then strain it, take out the lemon-peel and shred it fine, put it into the gravy, with nutmeg, chyan, a spoonfull or two of white-catchup, the same of walnut, the same of white wine, a little lemon pickle, a lump of butter, flour and water to make it a proper thickness, boil all together, lay the steaks on the dish, add pickled mushrooms, hard eggs and morels, pour your gravy over them; garnish with sliced lemon, and pickles; let the morels be stewed in the gravy when you make it.

To dress VEAL another Way.

TAKE a slice off a leg of veal an inch thick, cut it into round or square pieces the size of the veal steaks, hard them well with fat bacon on both sides, season them

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as the steaks, fry them in butter a light brown, make gravy of the trimmings the same as the steaks, put them into the stew-pan with the gravy, stew them ten minutes, thicken it the same as the other, dish it up, and garnish with lemon and pickles as the other.

To make SCOTCH COLLOPS.

TAKE a piece of a leg of veal, cut it into slices the size of a crown piece, beat them a little, rub them with the yolk of egg on both sides, season them with beaten mace, nutmeg, chyan, and salt, have some butter in a frying-pan, let it be very hot, fry them quick, make them a good brown but do not burn them, lay them into a deep pot one upon another, cover them close down, let them stand an hour or two, have ready some good brown gravy, put it into a stew-pan with your collops, add a little lemon-peel shred fine, grated nutmeg, two spoonsfull of walnut-catchup, two of red wine, the same of white, two spoonsfull of good ale, a little lemon pickle, some good melted butter, make it a proper thickness with flour and water, stew all together eight minutes; dish it up, and put in the dish with it force-meat balls, hard eggs, morels, and bits of broiled bacon, garnish with sliced lemon and pickles.

To dress LAMB STEAKS.

TAKE a loin of lamb, take off the kidney and fat whole, cut your lamb into steaks an inch thick, trim them neatly, flatten them with your cleaver, season them with beaten mace, nutmeg, chyan, and salt, fry them in but-

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ter a good brown, make gravy of the trimmings in soft water, with a bunch of young onions, a piece of lemon-peel, two anchovies, some white pepper corns, and six cloves, stew them till the goodness is all out, strain it through a hair sieve, wipe your frying-pan, put the gravy into it, shred the lemon-peel that was stewed in the gravy, put it in with some grated nutmeg, two spoonsfull of walnut-catchup, the same of white, three or four spoonsfull of good melted butter, and the juice of half a lemon, chyan, and salt to your taste, boil all together one minute, lay the steaks on a dish, pour the sauce over them; garnish with crisped parsley and sliced lemon. Remember to cut the kidney into slices and fry them with the steaks. You may dress mutton the same way.

To hash MUTTON.

TAKE a leg of mutton, that has been roasted, cut it into thin slices, but not much fat, break the bone, make some gravy with whole pepper and onion, strain it, and take off the fat, put it into a stew-pan with your mutton, chop the onion that was boiled, put it in with an anchovy chopped, two spoonsfull of walnut-catchup, the same of mushroom, a little chyan, and salt to your taste, three spoonsfull of good melted butter, a little flour and water to thicken it, do not make it too thick, just give all a boil together; dish it up laying toasted bread round the dish, garnish with green pickles, you may add the gravy that was left when the leg was roasted.

To mince VEAL.

TAKE veal that has been roasted or boiled, mince it,
make

make a little gravy of the bones, or meat, with onion, anchovy, a few white pepper corns, four or five cloves, a little lemon-peel, boil them, then strain it, chop the lemon-peel, and put it into the gravy with the veal, a little nutmeg, beaten mace, chyan, and salt, a spoonfull or two of white-catchup, a lump of butter, a spoonfull of flour and water and a little lemon juice, boil all together two minutes, lay toasted bread round your dish, put the veal in the middle, garnish with sliced lemon.

To make SCOLLUP SHELLS of VEAL.

TAKE veal that has been roasted or boiled, and mince it small, put it into a sauce-pan with some shred lemon-peel, beaten mace, chyan, salt, two anchovies, a lump of butter, two or three spoonsfull of thick cream, have ready some stale bread crumbs, season them with a little nutmeg, and salt; spread some of them at the bottom of the shells, hot the veal, fill the shells, but not too full, cover it with the bread crumbs, baste it with butter and brown it before the fire. You may do cold turkey, chicken or partridge the same way.

To hash VEAL.

TAKE a fillet of veal that has been roasted, cut it into thin slices, season it with nutmeg, chyan, and salt; put a little small gravy into a stew-pan, then take a small onion, a little lemon-peel, an anchovy or two, four or five pickled mushrooms, chop them all together very small, put them into your gravy, just give it a boil, then
put

put in the veal, and two spoonsfull of walnut-catchup, one of mushroom, one of white-catchup, one of good ale, a little lemon pickle, three spoonsfull of good melted butter, chyan and salt, to your taste; make it a proper thicknes with flour and water, it must not be too thick, boil all together two minutes, dish it up, lay round dry toast and garnish with pickles.

To hash BEEF.

TAKE beef that has been roasted, or boiled if not salt, cut it into thin slices have ready some brown gravy in a stew-pan, with an onion and an anchovy chopped fine, give the gravy a boil, put in your beef with some walnut and mushroom-catchup, and a little melted butter, boil all together two minutes; you may put in the gravy that came from the beef when first dressed, dish it up and garnish with pickles.

A HARRICO of MUTTON.

TAKE a loin or neck of mutton cut it into steaks, take off most of the fat, season them with mace, nutmeg, pepper and salt, and a little chyan, fry them half enough, put them into a stew-pan, make as strong a gravy as you can, and put to them a spoonfull of walnut, and of mushroom-catchup, thicken with flour and water; give them a boil, when you think they are hot through, put in a little turnip, onion, celery and carrots cut into dice; let them be first boiled by themselves, put them in just before you dish up with two or three spoonsfull of melted butter; garnish with red cabbage.

To make BEEF OLIVES.

CUT slices off a rump of beef, six inches long and half an inch thick, beat them a little, rub them over with the yolk of egg, season them with pepper, salt and beaten mace, take the crumbs of a penny loaf, two ounces of marrow sliced fine, a little parsley, and lemon-peel chopped fine, strew it over your steaks, and roll them up, set them before the fire to brown, then put them into a stew-pan with some good gravy, a little walnut or mushroom-catchup, the same of lemon pickle, thicken with flour and butter, lay round them force-meat balls, mushrooms, or yolks of eggs, boiled hard.

To pot VEAL.

PUT your veal into a deep pot with bay-leaves, season with white pepper, mace, and salt, cover it with suet and bake it, when it is tender, take it out from the fat, and beat it fine, then season with mace and chyan to your taste, put in a little clarified butter, beat it again till smooth, then pot it and cover it with butter, and it is fit for use.

To stew a BREAST of VEAL brown.

TAKE a breast of veal, cut the ends off, roast the middle part enough, let it be a nice brown; then take the ends with some bits of beef and mutton, a bunch of sweet herbs, onion, mace, cloves, pepper, salt, and anchovy, put them into a sauce-pan with two quarts of water, make of them a good gravy, strain it and put it into a stew-pan, with the veal and a little chyan, two spoonsfull

spoonsfull of walnut, and one of white-catchup, three of strong ale, and a little lemon juice, cover it close and let it stew an hour, put in three or four spoonsfull of good melted butter; garnish with force-meat balls, hard eggs and mushrooms.

To stew a BREAST of VEAL White.

TAKE a breast of veal, take out the bones, cut off the bloody end, season with mace, nutmeg, lemon-peel shred, chyan, and salt, spread force-meat over it very thin, roll it up tight, and bind it round, stew it in milk and water an hour, have ready some white gravy, take off the binding, leave the skewer in, to keep it fast, put it into a stew-pan with a little lemon-peel, grated nutmeg, an anchovy chopped small, stew it an hour and a quarter, keep turning it in the gravy, put in two spoonsfull of white-catchup, two or three of white wine, a little lemon pickle, as much good cream as will make it white, make it a proper thickness with flour and water, put in three spoonsfull of good melted butter, chyan, and salt, to your taste, stew it ten minutes; you may dish it up whole, or cut into three pieces, put into your dish pickled mushrooms, the bottom of artichokes, garnish with lemon and rolls of bacon.

To dress a CALF'S HEAD plain.

TAKE a calf's head when fresh killed, split and clean it well, take care of the brains, wash it in soft water just aired, then put it into cold soft water, let it stand three or four hours, or all night if you have time, wrap it in a

cloth and boil it in milk and soft water, if a large head it will take near two hours, tie the brains in a cloth with a few sage leaves and a little parsley, an hour will boil them, take them out and chop the sage and parsley well, and the brains a little, put them into a sauce-pan, with a little good melted butter, and a little salt, make them hot, then take up half the head, score it and do it over with the yolk of egg, season it with a little pepper and salt, strew over a few stale bread crumbs mixed with a little chopped parsley, set it before the fire till brown, baste it, but do not let it burn, then dish it up, lay the boiled and broiled both on a dish, and garnish with greens, skin the tongue and split it, lay the brains on a dish and the tongue upon them; it is common to send up greens and bacon with it.

To hash a CALF's HEAD.

PREPARE it as for boiling, and boil it in milk and soft water three quarters of an hour, when cold cut it into pieces about two inches square, cut the tongue in long slices; chop the bones and put them into a sauce-pan with a little lean meat if you have it, three or four onions, a few cloves, a few white pepper corns, two anchovies, half a dozen morels, a sprig or two of pot-marjoram, a little chervil, as much soft water as will make a proper quantity of gravy, stew these gently till all the goodness is out; put your meat into a stew-pan and strain your gravy to it, take out your morels and put into the stew-pan, put in a little shred lemon-peel, a little beaten mace, chyan and salt, stew it gently an hour, skim off the
fat

fat, then add two spoonsfull of walnut-catchup, three of wine, two of good ale, a desert spoonfull of lemon pickle, and three or four spoonsfull of melted butter, flour and water to make it a proper thicknes and a little lemon juice, you may add oyfters with their liquor if you have them; then stew all together a quarter of an hour more, dish it up, and put into your dish hard eggs, force-meat balls as suits you, and small bits of bacon broiled, lay the brain cakes round your dish and garnish with lemon: Make the brain cakes thus, wash the brains and pick out all the skins, drain them well, then beat them with two whites and the yolk of one egg, season with lemon-peel, grated nutmeg, chyan and salt, and the juice of lemon, mix them stiff with stale bread crumbs, fry them in fresh dripping a pale brown, let your dripping be very hot and drop them into it about the size of a crown piece but thicker, lay them on a hair sieve to drain.

To dress a BEAST'S FRY.

TAKE some sweets breads, some kidney skirts, cut them into slices, and beat them well, season with a little pepper and salt, fry them in butter over a slow fire for half an hour, drain them from the fat, make a little gravy of a bit of the skirts with two large onions, a little whole pepper, strain the gravy into the frying-pan, and put in a spoonfull of walnut-catchup, three spoonsfull of good melted butter, a little nutmeg, and a spoonfull of flour and water, stew all together three minutes; cut the onions into slices (that were boiled in the gravy) lay them in the dish, pour the fry on them, garnish with crisped parsley.

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To ragoo a BREAST of VEAL.

TAKE a breast of veal, cut off both ends, then take out the bones, make a stuffing, the same as for a fillet of veal, skewer it round, put it under the skinny part of the top side of your veal then roll it up tight and bind it, stew it an hour and a half in milk and water, take it up and drain it, then take the ends of the veal put them into a sauce-pan with two quarts of water, put in some lemon-peel, three or four onions, two anchovies, cloves, and white pepper corns, stew them well, strain it, put it into the stew-pan with the veal and stew it half an hour; take the sweet bread, cut it into four parts, season it with pepper, salt, nutmeg, and a little mace, then rub it over with the yolk of egg, and a few bread crumbs, fry it a light brown, and put it upon your veal, when you dish it, thicken your sauce with egg and cream, garnish it with a little lemon.

BEEF A-LA-MODE.

TAKE a fleshy piece of beef without fat, beat it, lard it with pretty large pieces of bacon, fry it till the outside is a light brown, then put it into a deep stew-pan or glazed earthen vessel, with salt, pepper, and bay-leaves, a little lemon-peel, a few pickled mushrooms, six cloves, three cloves of garlic, four or five shalots, half a pint of red wine and a pint of water, cover it close and let it stew till tender, then take out the beef, strain the gravy and take off the fat, thicken it with a little flour and butter, put in the juice of half a lemon, give the gravy a boil, dish up the beef, and pour it over; garnish with pickles
and

and lemon; it is also good cold, cut into slices half an inch thick.

To roast a Pig.

TAKE your pig when fat, stick it in the throat with a pen-knife, when dead rub it with a little rosin beaten fine, have ready some scalding hot water with a little bran in it, dip it in till the hair comes off, mind you do not keep it in too long, when you have got the hair clean off, then wash it in soft water, take out the inside, cut off the legs at the first joint, then wash it again, dry it well with a cloth, put a dry cloth into the belly, lay it upon a board till you want it, take care of the feet, heart, kidney, liver and lights, when you roast the pig, chop a few sage leaves, rub the inside with a little white pepper ground, and salt, put the sage in with a white bread crust, sew the belly up close, as no gravy can run out, split it, and put it down to roast (mind your fire is longer than your pig and not too hot at the first) keep your fire clear at the ends, dredge it very thick with fine flour, let it roast three quarters of an hour, then take a clean goose wing, and wing off the flour quite clean, then rub it with a bit of butter, keep wiping it with a cloth as it roasts, till the skin is quite crisp, and a pale brown, when enough cut off the head, a little behind the ears, cut the ears off handsome, cut off the chaps, then split the face, and take out the brains, have ready some good melted butter, with a tea-cup full of white gravy in it, chop the brains and put in likewise, and a little salt, then draw the pig, you may send it up whole or split down the back,
which

which you like; lay the chaps and ears round your dish, send up with it, plump currants, bread sauce with sugar and red wine if you like it. If the pig roasts too fast in the middle, put on the pig plate as the middle will be done first.

To collar a SUCKING PIG.

DRESS it as for roasting, cut it even in two down the back, take out all the bones, take care not to cut the skin, have ready for seasoning a few sage leaves, a sprig or two of pot-marjoram, a little chervil, the rind of a lemon very thin, chop these together very fine, and mix with it white pepper ground and salt, a little beaten mace, spread the seasoning on the inside, roll it up and bind it as you would any other thing for collaring; boil it in soft water with a little salt gently an hour and a half, take it out and set it into a deep narrow pot so as to keep it up straight; put into the water that it was boiled in a tea-cup full of good vinegar, three bay-leaves, some white pepper corns, and a little more salt, boil it a quarter of an hour; when both are cold take the cloth off the pig and put it into the pickle. You may send this up in rolls or in slices as you please.

To dress PIG'S PETTITOEES.

WASH them clean, boil them in milk and water, with the insides, till they are tender, then take out the insides and mince them small, put them into a sauce-pan, with a lump of butter, two or three spoonsfull of milk and water, that they were boiled in, a little grated nutmeg,

meg, a little chyan and salt, squeeze in a little lemon juice, a spoonfull of flour and water, give all a boil, then lay it on your dish, split the feet and lay them upon it; garnish with sliced lemon.

To force a LOIN of MUTTON.

TAKE a loin of mutton, take out the bones, cut off the lean end, to make it square, take off the outside skin with some of the fat, then make the force-meat, thus; chop the lean of the part you have cut off with a little beef suet, or marrow, season it very high with mace, chyan, nutmeg, and a little salt, two or three anchovies, one clove of garlic, two large shalots, a little thyme, pot-marjoram, winter savoury; put the force-meat into the mutton, where the bones are taken out, season the outside of the mutton, with mace, chyan, and salt, lay it flat in an oval baking dish, the fat part upwards, butter a piece of writing paper and put over it, set it into a slow oven let it stay three quarters of an hour, then have ready, half a pint of good brown gravy with a pint of red wine, put your mutton into a stew-pan, stew it gently three quarters of an hour be careful to take off the fat clear from the gravy, thicken it with good melted butter, squeeze in a little lemon juice, then serve it up with pickles, and horse-radish upon it.

To roll a PIG's HEAD.

CLEAN it, rub it with common salt, then strew an ounce of salt petre on it, turn it every day for seven days, then boil it in soft water till the bones and gristles

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flip out, take four cow heels, dress them, boil them till the lantern will come off, lay the lantern on a cloth, beat the pig's head a little in a bowl, spread it upon the lantern, roll it up round and tight in a cloth, then put it into a pot or frame the size you wish it, it must be put in hot, set a lead weight upon it, and in a few days it will be fit to turn out, it is very good put into a frame or pot without the lantern, this will be good in a week or ten days, when you find the outside turns soft, make a pickle as thus, take a gallon of spring water, two handfull of common salt, and a large handfull of wheat bran, a quarter of an ounce of salt petre, boil these half an hour, strain it through a hair sieve, and when cold put the roll in.

CHAP. IV.

OF DRESSING GAME, POULTRY, VENISON, &c.

To roast HARE.

TAKE a hare that has been kept, three or four days, scald it and clean it with a dry cloth but do not wash it, skewer it and roast it three quarters of an hour if large, if small in proportion, baste with butter, when cold cut it into pieces, put it into an earthen pot, with a few white pepper corns, a dozen cloves, onions whole, four or five bay-leaves, a quarter of a pound of butter, six ounces of beef suet shred fine, put the gravy in that came from it, but no water, cover it close, put it into an oven,
not

not too hot, stew it till the meat will leave the bones, then pick the meat from the bones, beat it fine, moisten it with the gravy it was baked in, do not make it too moist, season it with a little chyan, beaten mace, and salt, to your taste, put it down into pots, and cover it with clarified butter.

To jug a HARE.

TAKE a hare that has been kept three or four days, case and wash it well, cut it into small pieces; for seasoning, grate a large nutmeg, beaten mace, and salt, mix it well with the meat, then put it into a jug with two whole onions, half a pound of butter and a pint of water, then put upon it beef suet two inches thick, cover it close down, set it into a kettle of boiling water, boil it three hours if a young hare, if old it will require four, mind to put water into the kettle as it wastes away, then take out the suet, strain out all the gravy, take off the fat, put the hare into a stew-pan with the gravy, a little shred lemon-peel and chyan, let it stew a little, then add two spoonsfull of walnut-catchup, a desert spoonfull of lemon pickle, two spoonsfull of good strong ale, a large tea-cup full of red wine, the juice of half a lemon, salt to your taste, as much thick flour and water as will make it a proper thickness, four table spoonsfull of good melted butter stew it gently a quarter of an hour, take out the onions, and dish it up, garnish with currant jelly and lemon.

To stew HARE.

TAKE a hare, skin, and wash it clean, put a few slices

of fat bacon cut thin into the belly, sew up the belly, roast it three quarters of an hour, baste it well with butter, shred a little lemon-peel very fine, add to it a little chyan, and salt, and when you draw the hare, strew the seasoning all over it; when cold cut it into handsome pieces, leave out all the skin of the belly part, and the bacon likewise, put the hare into a stew-pan, with as much good brown gravy as covers it, some morels, a large onion whole, a little beaten mace, two anchovies chopped fine, if a young hare stew it half an hour, if old an hour, then take out the onion, put in half a pint of red wine, three spoonsfull of walnut-catchup, juice of half a lemon, two ounces of butter, flour and water to make it a proper thickness, chyan, and salt to your taste, then boil it five minutes, dish it up, put force-meat balls into the dish, and hard eggs; garnish with lemon and currant jelly.

To roast a HARE.

TAKE a hare when kept four or five days, scald it and clean it well, put a pudding into the belly and sew it up, skewer it neatly, leave on the ears, turn the head, as if looking behind it, put it down to a clear fire, but not too near, baste it well with milk twenty minutes, clean the dripping-pan, and then baste it with butter, put into your dripping pan a bit of lemon-peel, and a small onion sliced, a quarter of an hour before you draw it, put in half a pint of boiling water, stir the water and gravy well together, strain it through a hair sieve into a sauce-pan, add to it as much beef gravy, six ounces of butter,

butter, grated nutmeg, as much flour and water as will make it a proper thickness, salt to your taste, set it on the fire, stir it till it boils, froth your hare well, dish it up, pour the sauce into the dish, (mind your dish is very hot) you may make a rich white sauce for it if you like. To make a pudding, take the crumbs of a stale penny loaf, nearly the same quantity of beef suet shred very fine, two anchovies boned and chopped, some lemon-peel shred, a little pot-marjoram, half of the liver, a little beaten mace, grated nutmeg, chyan, and salt, mix it up with an egg, a little cream and lemon juice.

To roast a HARE another Way.

TAKE very thin slices of bacon, and put them into the inside before you put in the pudding, sew it up and skewer it as before, and lard it neatly down the back, a small hare will take an hour roasting, a larger an hour and a quarter, so in proportion.

To stew PARTRIDGES or PIGEONS with red or white Cabbage.

SKEWER them neatly, season them with chyan, salt, and beaten mace, fry them in butter not too brown, put them into a stew-pan with a little brown gravy, cover them close, and stew them gently till tender, keep turning them over, prepare the cabbage, as thus, take red cabbage, when touch'd with frost, cut it round as you would to pickle, wash it, put it into a stew-pan, with three ounces of butter, a pint of spring water, a little chyan, and salt, a halfpenny worth of cochineal beat, cover

cover it close, stew it gently quite tender, pour out some of the liquor, and put in some of the gravy that the pigeons are stewed in, squeeze in juice of lemon so as to make it taste, and a spoonfull of melted butter, and give it a boil, lay your pigeons, or partridges on the dish, with the remainder of the gravy they were stewed in, lay the cabbage over, and about them, so send them up; do white or green cabbage the same way cut into quarters, leaving out the cochineal; this may be sent up without meat, but remember to use a little gravy.

To pot MOOR-GAME.

TAKE your moor-game, truss them as you would any other game to pot; season them well with mace, nutmeg, chyan, black or white pepper, and salt, put them into the pot you mean them to remain in, with the breasts upwards, lay some butter over them, and bake them till you think they are enough, when cold cover them with clarified butter.

To roast WOODCOCKS.

TAKE woodcocks, and pick them clean, leave on the heads and legs, skewer the legs upon the breasts with the bills, hang them down, put a toast of white bread under them for the train to drop on, roast them twenty minutes, lay the toast on the dish, pour a little melted butter upon them, and lay the woodcocks on the toast, send them up with melted butter in a boat.

To dress WOODCOCKS another Way.

PUT your woodcocks down to roast, as before with

a toast for the train to drop on, make a good brown gravy thickened a little, cut your toast in pieces, and lay them on the dish, pour your gravy upon it, and lay your woodcocks in the middle, you may send up dried bread crumbs and melted butter. Snipes, judcocks and plover, may be dressed the same way.

To roast PARTRIDGES.

TAKE partridges, pick and draw them, cut off the heads, and pinions, leave the legs on, skewer them as you would a pigeon, put them down, they will take half an hour before a brisk fire, dish them up, put some brown gravy into the dish; send up bread sauce in a boat; make it thus; take the giblets of the partridges with a bit of lean beef or mutton, a large onion, some white pepper corns, and six cloves, boil them in soft water till the goodness is out, strain it over some stale bread crumbs, put the crumbs into a sauce-pan with a lump of butter, the size of an egg, a tea-cup full of good cream, and a little salt to your taste, boil it a quarter of an hour. You may dress moor-game the same way only leave on the head; roast dotterel the same way.

To roast a haunch of VENISON.

TAKE one that has been kept eight or ten days, as the weather will permit, cover it with paper well greased with sweet dripping, wrap it up in brown bread paste an inch thick, then cover it again with greased paper, tie it on with packthread, roast it in a cradle spit (if you have one) put it down to a good fire, but not too hot
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at the first, if it weighs twenty pounds it will take three hours roasting, if fifteen, two and a half, mind to baste the paper that it does not burn, take off the paste, dish it up; pour some good gravy into the dish, take care your dish is very hot; send up with it currant jelly dissolved in red wine. You may roast a large leg of mutton cut in the shape of a haunch of venison the same way, it will require being kept longer; the shoulder and neck of venison may be done the same way.

To hash VENISON.

TAKE it when cold, cut it into thin slices, lay it into a stew-pan, with a little shallot chopped fine, a little chyan, and salt, its own gravy or any other good gravy, as much red wine as you have gravy, let there be as much as will cover it, just give it a boil, lay it on a hot dish, and send up currant jelly with it.

To pot VENISON.

TAKE any lean part of venison, put it into an earthen pot, with some pepper corns, a few cloves, a little salt, five or six bay-leaves, lay over it some sweet beef suet, put in a little water to keep it from burning, cover it close up, set it into a cool oven, it will take five or six hours baking gradually, then take it out into a bowl or mortar, pick out all the skin and gristles, beat it very fine whilst hot; mix beaten mace, grated nutmeg, chyan and salt together, strew it in as you beat it, you must season pretty high, then put it close down into pots and
cover

cover it with clarified butter; mind your pots are dry, and keep it in a dry cool place; you may melt a little butter in a sauce-pan without flour or water, and pour it in as you beat it, take care you do not make it too moist; you may pot beef or hare the same way.

To stew PIGEONS.

TAKE pigeons that are fresh killed, pick them clean and draw them, cut off the pinions and feet, wash them well, truss them as you would a small chicken for boiling, dry them with a cloth, season them with mace, chyan, nutmeg and salt, put a little force-meat into the craws, sew up the pigeons at both ends, fry them in butter over a quick fire, make them a good brown, take them out of the pan and lay them on a hair sieve to drain, put them into a stew-pan with a pint of good brown gravy, season the gravy as you did the pigeons, put in a little shred lemon-peel with eight morels, stew them gently half an hour, then skim off the fat, put in two spoonsfull of walnut and two of white-catchup, two or three spoonsfull of white wine, the same of red, a little lemon pickle, three or four spoonsfull of good melted butter, a little flour and water to make it a proper thicknes, stew them a quarter of an hour longer, dish them up, put into the dish hard eggs, and pickled mushrooms, garnish with lemon.

To jug PIGEONS.

TAKE pigeons when fresh, clean and truss them as for stewing, stuff and season them, sew them up, take a

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jug

jug, put your trimmings in with an onion, some lean veal, a few white pepper corns, five or six cloves, a good blade of mace, put your pigeons in with the breasts downwards, put in half a pint of soft water, lay over them half a pound of butter, cover the jug close, so as no steam can get out, set your jug into a kettle or pan of cold water, let the water come up as high as the pigeons, so as not to run into the jug, they will take two hours stewing, mind to keep the pot boiling all the time, and keep up the quantity of water; take out the pigeons carefully, strain the gravy, take all the fat off, put the gravy and pigeons into a stew-pan, with a little shred lemon-peel, two anchovies, pickled mushrooms chopped small, grated nutmeg, two spoonsfull of white-catchup, the same of white wine, and two of good cream, a little lemon pickle, chyan and salt to your taste, three or four spoonsfull of good melted butter, stew all together fifteen minutes, add flour and water to make it a proper thickness, dish it up, put into the dish morels, and hard eggs, garnish with sliced lemon.

To roast PIGEONS.

TAKE pigeons when fresh, pick and clean them well, skewer them with the legs upon the breasts, season them with a little pepper and salt, chop the livers with some parsley, put some into the inside of every pigeon with a lump of butter, roast them half an hour before a brisk fire, dish them up, put a little good melted butter into the dish, garnish with crisped parsley and lemon.

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To make FORCE-MEAT for PIGEONS.

TAKE a little fat bacon, beat it in a marble mortar, take two anchovies, two or three of the pigeons' livers, chop them together, add a little lemon-peel shred, a little beaten mace, nutmeg, chyan, stale bread crumbs, and beef suet an equal quantity, mix all together with an egg.

To boil young CHICKENS.

TAKE chickens, pull and pick them clean whilst warm, let them hang one night, then drain them, cut off the heads and legs, then truss them, if your chickens be fat do not break the breast bone, lay them into milk and water two hours, rub their breasts with lemon juice, dredge them and put them into boiling milk and water, if they are fine chickens half an hour, if small twenty minutes; dish them up, and pour the sauce over them, garnish with sliced lemon and chopped parsley; to make the sauce, take the neck, gizzard and legs, steep them and wash them very clean, put them into a little soft water with white pepper corns, two or three blades of mace, one onion, one anchovy, a piece of lemon-peel, stew them till the goodness is out, then strain it, chop the lemon-peel and put it into the gravy again, with some grated nutmeg, a lump of butter about the size of an egg, a spoonfull of white-catchup a tea-cup full of thick cream, and a little flour and water, make it the thickness of your cream; boil it a minute.

To roast CHICKENS.

IF they are small truss them with the heads and legs on, do not break the breast bone, twenty minutes will roast them before a brisk fire, baste them with butter, and dredge them, before you draw them, strew some chopped parsley over their breasts, dish them up, and pour a little melted butter into the dish, garnish with boiled parsley and lemon.

To fricassée CHICKENS.

TAKE chickens and half roast them, when cold, cut them up, if your chickens be large cut the joints into two, take off the skin, season them with a little beaten mace, grated nutmeg, lemon-peel shred very fine, chyan and salt, stew them in butter ten minutes, turning them over in the butter, do not let them brown, then put in a tea-cup full of white gravy, one of good cream, two spoonsfull of white-catchup, one of white wine, a little grated nutmeg, and salt, thicken it with flour and water, dish it up with pickled mushrooms in the dish, garnish with sliced lemon and chopped parsley.

To pull CHICKENS.

TAKE chickens, either roasted or boiled, when cold, cut off the legs handsomely, pull the white part into small long shreds, season it with beaten mace, shred lemon-peel, chyan and salt; make gravy of the bones, with an anchovy and an onion, (boil the lemon-peel in

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the gravy before you shred it,) put the meat into a stew-pan, strain the gravy to it, put in two or three spoonsfull of good cream, the same of melted butter, one of white-catchup, a little lemon juice, and a little flour and water to make it a proper thickness, boil it four or five minutes, lay it on the dish, score the legs, pepper and salt them, broil and lay them upon it, garnish with lemon. You may do turkey, partridge or any other cold fowl the same way.

To roast a PHEASANT.

TAKE a pheasant that has been kept in the feathers five or six days, and pull it leaving the feathers on the head, take care of the long feathers that came out of the tail, skewer the head to the breast as if looking forward, and skewer the legs on the breast, as you would partridge, cover the head with a little writing paper buttered to keep the feathers from burning, then put it down to a brisk fire, it will take half an hour if a middle size pheasant, and so in proportion, when you dish it up, take the paper from the head and stick the long feathers into the tail, pour some good brown gravy on the dish, and send up bread sauce with it.

To fricassée RABBITS.

TAKE young rabbits, wash them well, then cut them into small pieces, lay them into milk and water an hour to steep the blood out, then dry them with a cloth, season them with a little beaten mace, grated nutmeg, lemon-

mon-peel shred fine, a little chyan and salt, put a lump of butter into a stew-pan with the rabbits, set it where it will be hot, take care not to brown them, stew them half an hour, keep turning them over in the butter, add a tea-cup full of white gravy, one of good cream, two spoonsfull of white-catchup, a little lemon pickle, two spoonsfull of good melted butter, a little flour and water to thicken it, stew all together ten minutes, dish them up as the chickens.

To boil a TURKEY.

TAKE a turkey, cut off the legs and head, truss it as you would a fowl for boiling, lay it in milk and water, an hour or two, drain it well, put some force-meat into the craw made of beef suet shred fine, stale bread crumbs an equal quantity, a bit of lean veal the size of an egg, beat it in a marble mortar, pick the skins out, put to it an anchovy chopped, a little beaten mace, a little nutmeg, chyan, salt, lemon-peel shred fine, and a little lemon juice, mix these all together with an egg; sew up the craw, rub the breast well with lemon juice, dredge it a little, pin it up in a clean cloth, boil it in soft water and milk, put your turkey in when it boils, boil it gently, if it is a large one it will take an hour and a quarter, if a middling size, an hour, dish it up, and garnish with lemon; you may serve it up with oyster sauce, celery, or or white sauce; you may dress a full grown fowl the same way.

To roast a TURKEY.

TAKE a turkey, cut off the feet, leave the head on, put force-meat into the craw made as for the boiled turkey; truss it up as you would a fowl for roasting, turn the head under the wing and skewer it, roast it an hour and a quarter, if small an hour will do, if the breast burns too quick, butter a piece of paper and put over it, dish it up and put some good brown gravy into the dish, garnish with lemon; serve it up with bread sauce. Dress a full grown fowl the same way.

To roast DUCKLINGS.

TAKE young ducks when fat, kill them in the morning on the day you intend to use them, pick, singe, and draw them, wipe them with a clean cloth, but do not wash them, season them with white pepper ground, salt, a sprig of thyme, and one of pot-marjoram, a small bunch of young onions chopped, put these into the inside with a lump of butter the size of a walnut, skewer them, tie up the ends; if they are fine ducks, they will take half an hour before a brisk fire, if small twenty minutes will do, dish them up, pour the gravy through them when they are on the dish, send up with them coddled gooseberries, or sorrel sauce; make the gravy as thus, take the necks, gizzards, liver and a few young onions, a little salt, stew them in soft water till the goodness is out. Dress a green goose the same way.

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To dress Ducks in Winter.

TAKE ducks, season them with ground pepper and salt, a few sage leaves, an onion chopped, put these into the inside with a lump of butter, two spoonsfull of water, skewer them and tie up both ends, roast them half an hour, before a brisk fire, pour some good gravy into the dish.

To dress wild Ducks.

KEEP them ten days or a fortnight, when you draw them if there is any blood in the inside put it into a small dripping-pan with the necks, gizzards, and livers, put to them a large onion, stuck with cloves, and some pepper corns, put in a pint of water, set it before a fire in the dripping-pan, a quarter of an hour before you put the ducks down (neither season nor wash them) roast them twenty minutes before a brisk fire, if they are very fat and large they will take half an hour, stir the gravy in the pan as they roast, when enough, strain the gravy through a hair sieve into the dish, draw your ducks, strew bread crumbs brown'd round the dish, and send some up upon a plate.

To dress wild Ducks another Way.

TAKE wild ducks, draw them clean but do not wash them, leave the blood if any in the inside, season them with a very little pepper and salt, put into each duck a small onion, stuck full of cloves, a bit of butter, the size
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of a walnut, three sage leaves, tie them up at both ends, roast them before a brisk fire twenty minutes, or half an hour, according to the size, dish them up, pour some good brown gravy into the dish, with three spoonsfull of red wine, pour some of it into the ducks, strew bread crumbs round the dish, and send some upon a plate. You may dress teal and wild geese by either of these receipts,

To dress a STUBBLE GOOSE.

TAKE a goose, kill, and hang it up in the feathers, two or three nights as it suits you, when you dress it, season it well with pepper and salt, take two middle sized onions, half a sour apple, a few sage leaves, chop these well, and put them into the inside with a lump of butter, the size of an egg, and a tea-cup full of water, tie it up close at both ends, if a large goose it will take an hour and a half, if a small one an hour, and so on in proportion, dish it up, pour into your dish some brown gravy, with two spoonsfull of red wine, the same of ale, serve it up with apple sauce.

CHAP. V.

OF PUDDINGS, AND PIES.

To make a PORK PYE.

TAKE from a loin, neck, or any nice part, an equal
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quantity of fat and lean pork, cut it into pieces the size of a crown piece; shred some onion and apple not very small, season the meat with chyan, white pepper, salt, and dried sage, lay in your dish a layer of seasoning, and one of meat, alternatively till filled, then add some lumps of butter, and put on the lid: you may make it a raised pye.

To make a CALF'S HEAD PYE.

TAKE a fine calf's head, boil it till the bones come out, then season it with nutmeg, chyan, lemon-peel, and a little salt, make a rich paste, put it over a deep dish that will hold it, then put in your meat with a little good gravy and bake it three quarters of an hour, thicken your other gravy with flour and butter, put to your gravy a little beaten mace, nutmeg, chyan, lemon-peel and juice, two spoonsfull of ale, a small cup full of white wine, with walnut and white-catchup, according to your taste; take your pye out and add gravy as you see it wants, an hour will bake it, put over it brain cakes, force-meat balls, and hard eggs browned with a salamander, and garnish with lemon.

To make a CALF'S HEAD PYE another Way.

TAKE a calf's head and steep it a night in soft water; boil it in milk and water till you can take out the bones, then score it deep on the side you take out the bones, season it well whilst hot with chyan, beaten mace, nutmeg, lemon-peel shred, and salt, then put it close together

ther into a deep dish with the lanthorn upwards, put to it a pint of good brown gravy with some morels; lay it half an inch thick with cold butter, put it into an oven, and stew it gently half an hour, then take it out, let it cool, take off the fat, then have ready, a good pye paste, lay it round your dish edge, then melt the butter you took off, with a little flour and water, two spoonsfull of walnut-catchup, a tea-cup full of madeira wine, and the juice of lemon; cut the tongues into small slices and spread it over the head, drop in a few force-meat balls and hard eggs, just boil the sauce and pour over it, put it into an oven and let it stay till the paste is nicely baked, so send it up.

To make WHITE PUDDINGS.

TAKE a pound of ground rice, a large stick of cinnamon, the rind of a lemon peel'd very thin, cree these in new milk very stiff, stir into it when hot a pound and a half of beef suet shred very fine, two spoonsfull of rose water, the same of almond water, a large nutmeg grated, a little salt and a very little chyan; take it off and when cold have ready beat, six eggs, a pound and a half of currants clean'd and well dried, mix these well together, if you think it too thick, thin it with cream, have ready candied orange, cut into small pieces, as you fill the skins put in bits of orange, as you do bits of fat into black puddings, mind to give them plenty of room in the skins, prick them with a pin, and put them into boiling soft

water, boil them ten minutes, put them into clean straw till quite cold, lay them into a sieve and cover them with paper, keep them in a dry place.

To make BLACKCAPS.

TAKE fine large pippins, cut in two the cross way that the stalk may be uppermost, then take a flat pewter dish, put on it a little rose water, what sugar you please, fine sifted sugar is the best, a little lemon-peel, stick into the inside of the half apples some cinnamon, lay the outside of the apples down upon the dish, set them into a pretty hot oven, when cold put them on a dish, garnish with lemon-peel.

To make WATER CAKES.

TAKE a pound and a half of fine flour, six ounces of fine sugar beat and sifted, one ounce of caraway-seeds, rub them well together, mix them up with a pint of good cream, roll it out into very thin sheets and cut them into round cakes; bake them upon tin sheets and prick them very thick, or they will blister.

To make MINCE PIES.

TAKE six large lemons, roll them with your hands upon a table, cut them in two, take out all the inside, squeeze it well, and take care of the juice, then boil the rind in soft water, shifting the water till the skins are quite tender, beat them well in a marble mortar, put to them
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three eggs boiled very hard, and three baked apples chopped very fine, a pound and a half of beef suet chopped fine, two pounds of currants washed, picked, and dried well by the fire, two pounds of the best rasins, ston'd and chopped a little, five or six blades of mace, a large nutmeg, a quarter of an ounce of cloves, beat these well in a marble mortar, and half a pound of loaf sugar beat and sifted, mix these well together in the juice of lemons, and half a pint of the best brandy, a tea-cup full of white wine, put it close down into an earthen pot, put a tea-spoonfull of salt, cover it with a paper dipped into brandy, keep it close from the air in a cool dry place; when you take any out, stir it up well with your hand and cover it close again, this will keep five months, and be better at the last than at the first; every time you make pies add to the meat you take out a little brandy and the juice of a seville orange, bake it in small tins in a rich light paste.

To make MINCE PIES in a plain Way.

TAKE a pound of the inside of a back loin of beef when roasted, a pound of good baking apples, (pare and core them before you weigh them,) the rind of a large lemon, a pound and a half of beef suet, chop all these very fine, then have ready two pounds of currants washed, picked and dried as before, and two pounds of rasins ston'd and chopped, a quarter of an ounce of cloves beat and mix all these well together, with juice of lemon, a tea-cup full of brandy, the same of verjuice, or rasin wine,

wine, half a pound of fugar beat, put it into a pot and cover it down as before directed, remember to add a tea-spoonfull of salt.

To make CURD for FINE CHEESECAKES.

TAKE twelve eggs and boil them hard, shred them fine, take a pound of currants cleaned, a pound of melted butter, three quarters of a pound of fugar, a nutmeg, and two raw eggs, mix all together, and bake it in a very fine paste,

To make MACAROONS.

TAKE a pound and a half of almonds, put them into cold water all night, then put them into warm water and blanch them into cold water, then hang them up in a bag to drain, rub them in a clean cloth, take half an ounce of lemon and orange-peel together, and slice it to a few of the almonds and beat them in a marble mortar, or a bowl very well then put in all the rest and beat them well, when almost enough beat, put in three spoonsfull of rose water, and when beat enough, put in a pound and a half of fine fugar all the lumps being broke, then take the whites of six eggs, and whisk them till they are of a froth, then put them to your almonds and fugar, stir them all together, then drop them upon double sheets of wafer paper, laid upon tins, grate a little double refined fugar upon them, put them into an oven to bake, that will not colour white paper, when you draw them cut them

them all loose and set them in the oven three, or four minutes to dry.

To make BARBERRY CAKES.

DRAW off the juice as for currant jelly, take the weight of it in sugar, boil the sugar to sugar again; then put in the juice and keep stirring till the sugar is dissolved, let it be hot, but not to boil, then pour it out, and stir it three or four times, when it is near cold drop it on glasses in little cakes, and set them into a stove; or you may drop them into an earthen dish, and set them before a slow fire or in the sun to dry.

To make CARROT FRITTERS.

BOIL three large carrots very tender after you have scraped them, beat them to a very fine pulp in a mortar, then rub them through a hair sieve; to every carrot put the yolks of three eggs, and whites of two, a small handfull of flour wet with cream, beat them half an hour, sweeten them to your taste, and fry them as other fritters.

To make little ALMOND PUDDINGS.

BOIL a quart of milk, or thin cream, pour it over the crumbs of a stale penny loaf, clear half a pound of butter, take eight eggs, leave out four of the whites, beat them well, and put a spoonfull of the best flour, half a pound of sweet almonds blanch'd and beat, a little orange flower water, sweeten it to your taste, stir all well together, butter your cups, do not fill them too full, bake them
twenty

twenty minutes, serve them with the bottoms upwards; for sauce, wine and sugar.

To make YORK GINGERBREAD.

TAKE two pounds and a half of stale bread grated fine but not dried, two pounds of fine powder sugar, an ounce of cinnamon, half an ounce of mace, half an ounce of ginger, a quarter of an ounce of sanders, and a quarter of a pound of almonds, boil the sugar, sanders, ginger and mace in half a pint of red wine, then put in three spoonsfull of brandy, a little cinnamon and a quarter of an ounce of cloves, stir in half the bread, on the fire, but do not let it boil, pour it out and work in the rest of the bread with the almonds then smother it close half an hour, make it into cakes about an inch thick, and bake them a quarter of an hour, keep them dry.

To make GINGERBREAD another Way.

TAKE a pound of treacle, one ounce of ginger powder, a quarter of a pound of sugar, a little butter, two wine glasses of brandy, mix as much flour by degrees as will make it into a soft paste to roll into cakes, it must be beat very well, and baked on tins, not in a very quick oven, you may put caraway seeds in if you like them.

To make GINGERBREAD in Tins.

TO three quarters of a pound of flour put half a pound of treacle, one pound of sugar, and a quarter of a pound of butter, mace, cloves and nutmeg, in all a quarter of an ounce;

To make a LARGE PLUMB CAKE.

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paste

paste left for that purpose, lay over the cake double paper buttered, bake it about two hours if a good oven, when baked take it out of the rim, let it stand till its pretty cold, for the icing keeps whiter and closer on the cake; you must make your cake rather hollow in the middle, it bakes better and prettier for the icing.

To make Icing for a PLUMB CAKE.

TAKE a pound of double refined sugar beat fine, and put through a tiffany, have ready steeped in rose water, or orange flower water, a pennyworth of gum dragon, steep it the day before you make your cakes, froth the whites of the six eggs you left for that purpose, on a plate with a knife till you make it like snow, and set it up like a hill, strain the gum through canvass, and with a little of the white beat it well in a marble mortar and some of the sugar with it, till its fine and smooth, then take out the beater, and with the back of a spoon beat it well about, keep mixing in the sugar and the whites, till its all mixed and of a proper thicknes, so put it on your cake with a large knife over the top and sides, be sure not to make it too thin.

To make a SMALL PLUMB CAKE.

TAKE two pounds of flour, a pound and a half of butter, half a pound of sugar, rub the butter into the flour, grate in half a nutmeg, put in three or four spoonsfull of light yeast, six eggs, as much cream as will make it

it a proper stiffness, set it before the fire to rise, about an hour before you bake it, then have ready washed and dried, a pound of currants, put them in, mix all together and bake it an hour and a half.

To make a POUND CAKE.

TAKE a pound of the best flour, dry it well and let it stand till cold, take three quarters of a pound of butter, work it well with your hands, for half an hour, then take eight eggs, (leave out the whites of three) a whole nutmeg grated, the rind of one lemon grated, a glass of brandy, three quarters of a pound of fine loaf sugar beat and sifted, a quarter of an ounce of caraway-seeds beat and sifted, then mix all together and beat them half an hour more, have ready a few currants, or whole caraway-seeds which you please, put a sheet of writing paper well buttered into your tin, put it in and cover it with the same, bake it an hour.

To make LITTLE SUGAR CAKES with Currants.

TAKE a pound of fine flour sifted, a pound of butter, rub your butter well into the flour; then take two or three spoonsfull of light yeast not bitter, and with it work it up to a stiff paste, put nothing else to it; have ready, better than a quarter of a pound of currants washed and dried, take four ounces of fine sifted sugar, a grated nutmeg; mix your currants, sugar and nutmeg well together, then break your paste into little bits, and work it round

in your hand like a ball, put your thumb into the middle and raise it round like a pye, put in some currants, then lay it upon the table, dust your hands with flour, and flatten it down on the edges, but leave the middle rather high, then put them on half sheets of paper floured, and bake them, but not brown; when they are hot, dust them with fine sifted sugar over the tops; you may work currants all over the paste and make them into little cakes.

To make SHREWSBERRY CAKES.

TAKE a pound of fine flour sifted, a pound of fine sugar sifted, and a pound of butter; (rather less butter is better) rub into your flour, the sugar, and butter very fine, then beat the yolks of four eggs, with a spoonfull of rose water, orange flower water, put all together, and make a stiff paste, roll it out pretty thin, and cut it with the top of a glass, or what form you please, lay them on white paper floured, prick them with a fork pretty well and bake them in a slow oven, after you have taken other things out.

To make WIGS.

TAKE a pound of fine sifted flour, better then half a pound of butter, two spoonfull of sifted sugar, rub your sugar, butter and flour together very well, strew in a few caraway-seeds, the yolks of two eggs, a little light yeast, and a little brandy; make it into a light paste, then
into

into little round wigs, do the tops over with egg and milk, and strew over them caraway comfits; you may put in for seasoning, beaten cinnamon and a little grated nutmeg.

To make Wigs another Way.

TAKE two pounds of flour, dry it and let it stand till cold, melt a quarter of a pound of butter in as much newmilk as you think will mix the flour, take two spoonsfull of new yeast, (not bitter) four eggs, beat this as you would for french rolls, make your flour into a paste, let it stand to rise, then add sugar and caraway-seeds to your taste, with a glass of brandy, mix these well together, lay them on a tin and bake them after the bread is drawn; you may add currants if you please.

To make PUFF PASTE.

TAKE a pound and a half of fine flour well dried, a good spoonfull of sifted sugar, and break into it a pound of butter, have ready the yolk of one egg mixed with as much cold water as will make the flour into a stiff paste, work it smooth but not too much; this is for tarts, when you make a pasty omit the sugar.

To make PUFF PASTE another Way.

TAKE a pound of fine flour, put it through a sieve, have ready the whites of two eggs frothed like snow, and mixed with as much water as will make a stiff paste, let
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the paste be very stiff, work it well and roll it smooth; take as much butter as there is paste in weight, roll the paste pretty thick on the table, put on thin bits of butter and flour, double it and roll it again, so on till the batter is done, be sure you touch it as little as possible; it is fit for tarts, or what you please.

To make HARD DUMPLINGS.

TAKE the best flour, shave in a little fresh beef or mutton suet, when your beef boils and your pot well skimmed, make this into a stiff paste with the boiling liquor, work it well, make it into very thick cakes, about the size of the bottom of a plate prick them when cool, put them into the pot, and let them remain till the beef is enough, take them out with a skimmer, and scrape the outside, servethem up with cold butter and yorkshire dip.

To make a LIGHT HASTY PUDDING.

TAKE a little new milk, put it into a brass-pan, beat an egg with a table spoonfull of flour, and a little salt; you may use stale bread crumbs instead of flour, set it on a slow fire, keep stirring till it boils, let it boil a quarter of an hour, stir it all the while; this may be eaten with wine and sugar.

MAIDS of HONOUR.

TAKE half a pint of sweet curds, beat them in a marble mortar till they are as smooth as cream; put in
half

half a pint of cream, the yolks of four eggs, the whites of two, well beaten and strained, a quarter of a pound of fresh butter melted, a little lemon-peel grated, and nutmeg, one ounce of candied citron, shred very fine, a glass of brandy, and a spoonfull of orange flower water, sweeten it to your palate with powder sugar; mix these ingredients well together; have your patty pans very small, sprinkle them with flour, and cover them with a thin puff-paste, then fill them better than half full with the ingredients, and bake them in a moderate oven.

To make ALMOND CHEESE-CAKES.

TAKE six ounces of almonds blanched, and beat in rose water, six ounces of butter beaten to a cream, half a pound of sugar, six eggs well beaten, and a little mace, bake these on cold butter paste in little tins.

SHORT PASTE, and ICING for it.

TO four ounces of flour, put two ounces of butter, and one ounce of sugar, which must be heated as well as the flour, then work them together. For the icing, take the white of an egg beat it well, put it on your tarts, with a feather, dredge them with fine sugar, sprinkle a little cold water over them, to prevent them burning.

To make SAVOURY PATTIES.

TAKE cold roast lamb, or veal, chop it fine, put it into a sauce-pan, with anchovies chopped, garlic or shallots,

lots, lemon-peel shred, beaten mace, chyan and salt to make it savoury, a lump of butter and a spoonfull of thick cream, stir it over the fire, till the butter is melted; then make a rich light paste, lay it into the tins, put in a piece of bread to keep it hollow, then put on the lid, bake them quick a light brown; then take them out of the oven, take off the lids and put in the meat hot, set them into the oven again a little while; you may put in stewed cockles or oysters.

To make BLACK PUDDINGS.

PUT a pint of thin cream to a quart of blood, the cream to be boiled and put to the blood when cold, take a quarter of a peck of onions, boil and squeeze them through a hair sieve, a pint of groits creed and put to them when cold, put a few bread crumbs, a pound of beef suet, shred fine, with some of the leaf cut small, and some of it rendered, add two leeks, a little thyme, penny-royal, a lemon-peel chopped small, with pepper, salt, mace and nutmeg, to your taste, add six eggs, mix all well together, put them into your skins, boil them in soft water twenty minutes gently; then take them out and lay them on clean straw till cold, then boiled again when used a quarter of an hour: do not fill the skins too full.

To make a GROUND RICE PUDDING.

TAKE a quarter of a pound of rice, cree it stiff, put to it a good lump of butter and loaf sugar; let it stand
till

till cold, take the whites of two; and the yolks of six eggs, beat them together with a little nutmeg, mace, lemon-peel and juice, rose water, and almond water; mix all well together, and bake it with a paste on the edge of your dish. Make cheefe-cakes the same way, only add almonds beaten and currants.

To make a GOOSEBERRY PUDDING.

TAKE a quart of green gooseberries, pick and coddle them, when cold rub them through a hair sieve; put to them the crumbs of an old french roll with three quarters of a pound of clarified butter, a little rose water, nine eggs, leave out four whites, beat it well together, put puff paste round your dish, and sugar to your taste, an hour will bake it. This makes cheefe-cakes.

To make a TANSY PUDDING.

TAKE the crumbs of two old penny french rolls, boil as much milk as will scald them, put as much tansy into the milk as will make it bitter, strain it through a hair sieve over the bread, put six ounces of clarified butter, nine eggs leave out six whites, a little shred lemon-peel, nutmeg and sugar to your taste; make it a light green colour with the juice of spinage, mix all together and bake it in a tin or pot mould; an hour will bake it, turn it out on your dish, grate sugar over it, garnish with seville orange.

To make a BREAD PUDDING.

TAKE the crumb of a stale penny loaf, a little lemon-peel shred very fine, nutmeg, grated ginger, pour over it as much boiling milk as just wets your crumb, stir these well together, when cold add four eggs beaten well, a small tea-cup full of cream, butter your cloth well, tie it up close, three quarters of an hour will boil it, mind it keeps boiling all the time; if you bake it add currants, rose water and sugar to your taste; serve it up with wine sauce.

To make a FLOUR PUDDING

TAKE three spoonsfull of the best flour, four eggs, a pint of skimmed milk; mix these together till smooth, butter your cloth well and tie it up close, it will take three quarters of an hour, boiling it all the time: if you bake it put in only three eggs, half an hour will bake it.

To make a QUAKING PUDDING.

TAKE two spoonsfull of the best flour, five eggs, a little salt, beat your eggs and flour together till smooth, then add three tea-cups full of thin cream, beat it well together; butter your basin or mould well, put it in, butter a piece of paper and lay over it, and tie it down with a cloth, three quarters of an hour will boil it, (if kept boiling) turn it out on your dish, garnish with currant jelly; and send up with it melted butter.

To

To make a SCALDED PUDDING.

TAKE four spoonsfull of the best flour and a little salt, pour over it a pint of boiled milk, beat it as smooth as you can, when cold, beat five eggs and put in, with a little grated ginger, stir it well together; butter your cloth well and dredge it, tie it as close as you can, it will take an hour boiling, serve it up with sauce, made of melted butter sugar and vinegar,

To make a PLUMB PUDDING.

TAKE a pound of the best flour, a pound of beef suet chopped very fine, mix them together with milk as stiff as you can, then add seven eggs, some shred lemon-peel, five or six cloves, two or three blades of mace beaten fine, a small nutmeg grated, three spoonsfull of rose water, the same of good ale, a glass of brandy, and a little salt, beat these well together, and then put a pound of the best rasins stoned, a pound of currants well cleaned, four ounces of loaf sugar and the juice of a lemon, put it into a tin mould, and tie it close with a cloth, it will take four hours boiling, (observe to keep it boiling all the time) turn it out upon your dish, stick bits of candied orange in it and grate sugar over it; send it up with wine sauce.

To make a HUNTER'S PUDDING.

TAKE the crumbs of two or three penny rolls (according as you intend to have your pudding) put them

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into a pint of cream, let them stand all night; then put to them, three spoonsfull of the best flour, a pound of suet, or beef marrow, six cloves, three blades of mace, the rind of a lemon shred fine, one nutmeg grated, eight eggs, a tea-cup full of brandy, one of sack or good white wine, the juice of a lemon, a little salt, a pound of the best rasins stoned, and a pound and a half of currants well cleaned; mix all these well together, tie it up very close in a bag or mould, that you boil it in; it will take seven or eight hours, boiling, to be kept boiling all the time; garnish with citron or candied orange; serve it up with wine sauce and brandy in it.

To make a SIPPET PUDDING.

TAKE an old white loaf, according to the size you intend your pudding, cut off all the crust, then cut the loaf into thin slices buttered, (as for bread and butter) a little beef suet, or marrow, chopped very fine, a little beaten mace, grated nutmeg, lemon-peel shred fine, mix these together; have ready some currants washed and picked clean; then take the dish you intend to bake it in, strew a little suet on the bottom, then lay a layer of bread and butter, then a little of the seasoning, a little suet, and a layer of currants, then a layer of bread and butter again, and so on till your dish is full; half a pound of currants is sufficient for a penny loaf; likewise three eggs and a pint of milk; mix your eggs and milk together put in a little salt, pour it over your pudding, let it

it stand half an hour before you put it into the oven, an hour will bake it, mind your oven is not too hot.

To make a COMMON RICE PUDDING.

TAKE half a pound of rice wash it clean, two ounces of beef suet shred fine, a little cinnamon shred fine, a little shred lemon-peel, three pints of milk, a little salt and sugar to your taste, stir all well together and bake it in a deep dish, an hour and a half will bake it; take it out with tea-cups and turn it upon your dish.

To make a BLOOD PUDDING.

WHEN you kill a goose, or a couple of large fowls, take a tea-cup full of oatmeal and let them bleed into it, stir it till cold, then take the crumbs of a stale penny loaf, pour over them as much boiling cream as will wet them, stir the bread and blood together, while the bread is warm, then add half a pound of beef suet shred very fine, two onions, a sprig or two of penny-royal, the same of pot-marjoram, and thyme, and a little lemon-peel, shred these very fine; take chyan, salt, beaten mace and nutmeg, five eggs beaten well, mix these together; bake it in a tin an hour and a half, mind your oven is not too hot; turn it out upon your dish, so serve it up.

To make a BROWN BREAD PUDDING.

TAKE stale brown bread crumbs, that has no rye in, according to the size you would have your pudding, pour
over

over them as much boiling cream as will moisten them; to a pound of bread crumbs add three quarters of a pound of beef suet or marrow chopped fine, the rind of a small lemon shred and the juice, five or six cloves beat very fine, half a nutmeg grated, a quarter of a pound of loaf sugar, two spoonsfull of rose water, the same of brandy, one spoonfull of the best flour, eight eggs, leave out the whites of three, mix these well together, boil it in a tin mould; butter your mould well and tie it up very close, two hours will boil it but keep it boiling all the time; turn it out upon your dish, garnish with candied orange, and serve it up with wine sauce.

To make PEASE PUDDING.

TAKE split pease according to the size you would have your pudding, wash, pick them and tie them up in a cloth, take care to leave room for them to swell, and that no water gets in, put it into a pot and boil it two hours, then take it up and beat the pease small in a bowl, and add two ounces of butter, two eggs, two spoonsfull of thick cream, a little salt and a little ground pepper, mix these well together, butter your cloth, tie it up as close as you can, and boil it an hour more, these ingredients serve for a small pudding only.

To make GERMAN PUFFS.

TAKE a quarter of a pound of almonds blanched and pounded fine with a little rose water, beat four eggs,
leave

leave out two whites, two spoonsfull of flour, a pint of cream, two ounces of clarified butter and a spoonfull of brandy, sweeten them to your taste with loaf sugar, fill your pans half full and bake them; for sauce take white wine and melted butter.

To make a POTATO PUDDING.

MASH a pound of boiled potatoes of the mealy sort, take the yolks of four eggs, with one white, beat them well, add a quarter of a pint of good cream, six ounces of melted butter, sugar, nutmeg and brandy to your taste, a little candied orange or lemon-peel, bake it half an hour with puff paste round your dish.

To make a SAGO PUDDING.

BOIL four ounces of sago in a quart of cream or milk till soft, when cold put in six eggs, leaving out three whites, beat them well, then add three spoonsfull of sack, half a nutmeg, a little fine white bread grated, sweeten it to your taste; a little better than half an hour will bake it; melted butter, sack and sugar for sauce.

To make an ORANGE PUDDING.

TAKE two large seville oranges, take off a little of the rind of one of them with a grater, peel them the thickness of half a crown, boil the peel changing the water two or three times, then beat it in a marble mortar, take the crumb of a french penny roll, pour over them four
ounces

ounces of clarified butter, put in the peel and four ounces of loaf fugar, stir it well together, when cold, add seven eggs, leaving out five whites, orange juice, and the rind you grated off, mix all well together, lay light paste round your dish, three quarters of an hour will bake it in a tolerable brisk oven. Lemon pudding and cheefe-cake are made the same way.

To make a VEGETABLE PYE.

TAKE cauliflowers broken into neat pieces, white cabbage cut into small quantities, a few heads of celery neatly cut, a few small onions, and potatoes peeled, and some endive (if white and not bitter;) boil these separately in milk and water, drain and keep them hot; raise the walls of your pye; fill it with some thing to support it and lay on the lid, bake it sufficiently to stand, but not quite enough take off the lid, lay in the vegetables neatly in rows; thus, a row of cauliflower, a row of onions &c. add chyan, salt and beaten mace as you go on, then put on your lid again; bake your pye half an hour more, take care not to burn it; have ready good fricassée sauce, take off the lid, pour over it the sauce, and serve it up without the lid.

To make PLUMB FRITTERS.

TAKE five spoonfull of the best flour, one of new yeast that is not bitter, four eggs, four ounces of butter melted in as much milk as will mix it, as you would
rolls,

rolls, beat it well, till it leaves your hand and the bason, cover and set it by the fire till it rises, then add two spoonsfull of brandy, one of rose water, one of almond water, the rind of half a lemon and the juice, a little grated nutmeg and sugar to your taste, put half a pound of currants well cleaned, fry them well and send them up with grated sugar; wine sauce is proper.

To make APPLE FRITTERS.

MAKE your paste as before directed, pare and chop four good baking apples small, put to them a little grated nutmeg, shred lemon-peel and sugar to your taste, fry them as before, serve them up with grated sugar. The same paste will do for bacon and ham scraped very fine.

To make RICE FRITTERS.

TAKE a quarter of a pound of ground rice, as much cream as will cree it stiff, with a piece of lemon-peel, as it boils stir in six ounces of butter, a little grated nutmeg, stir all together till cold, take out the lemon-peel, shred it fine and put it in again, take eight eggs, leaving out three of the whites, a little sugar with a spoonfull of rose water, mix all well together and fry them neatly as any other fritters; send them up with seville orange.

To stew PIPPINS.

TAKE the little hard golden pippins, pare them fine and thin, bore a hole through them, to one pound of

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pippins

pippins take a pound of double refined fugar, put it into your pan, wet it with water, then let it boil and stand till cold, put your pippins into the pan to your syrup, cover them well with it, and strew a little fugar over them, cover them with paper, set them on a clear fire, and skim them, when they boil take them off, let them stand till cool and set them on again, and so on till they are tender and very clear, then put to them a little renish wine, and the juice of one lemon, pare a lemon very thin and lay amongst them on the dish, so send them up to table, either hot or cold.

To make STRAWBERRY FOOL.

TAKE a quart of cream, let it boil, take it off, stir it till pretty cold, have ready beat with a little thick cream six yolks of eggs, and put to it, sweeten it to your taste with sifted fugar; add a quart of strawberries, make it hot, and serve it up, this is a pretty corner dish.

To make GOOSEBERRY FOOL.

TAKE young gooseberries, pick and coddle them, rub them through a hair sieve with the back of a spoon, have ready some thin cream (according to the quantity you wish to make) boil it with a stick of cinnamon, and a little lemon-peel, take out the seasoning, when cold mix all together, sweeten it with loaf fugar to your taste.

To make CURDS.

BEAT six eggs with a quart of sweet cream, set a quart of water on the fire with a little salt in; when it boils put in the cream and eggs, give it a boil, put it into a cullender with a piece of white linen cloth at the bottom to drain through, it will be twelve hours before it is fit for use.

To make SAVOURY JELLY.

TAKE a pound of lean beef, a small knuckle of veal, half a pound of lean bacon, one head of celery, a carrot washed and dried well, a few white pepper corns, three or four blades of mace, a dozen cloves, a small bunch of chervil, one ounce of isinglass cut fine, half an ounce of hartshorn shavings, put all these into a stew-pan well tinned, with two quarts of soft water, cover it close, set it on a slow charcoal fire, stew it gently, stir it sometime till all the goodness is out, you may add a calf's foot or two, it will make it stronger, strain it through a hair sieve, squeeze the ingredients well: when cold take off the fat, then put it into a stew-pan with the whites of three eggs and the shells beat well together, a little chyan and salt, set it over a slow fire, let it boil, run it through a jelly bag, put it into your frame before it is quite set, put into your dish a chicken neatly roasted and larded with the breast downwards, a partridge, a pheasant, a woodcock, larks, or any small birds that will suit you, according to the size you would have your dish,

this jelly, makes very good soup thinned with a little small gravy.

To make JELLY for FISH or PICKLES.

TAKE a gang of calf's feet well cleaned, put to them three quarts of soft water, stew them gently five or six hours, strain them through a hair sieve, when the jelly is cold take off all the fat; put it into a stew-pan let it just melt, but not be made hot; beat the whites of five eggs with three of the shells, the rind of a lemon peeled thin and the juice of three, stir these well together, set it on the fire, let it boil one minute, then run it through a jelly bag, put the jelly back into the bag till it comes clear, before it is quite cold put it into your frame or mould; you may drop into it any kind of pickles you please; these turned out look very well among cold things in different shapes, you may lay pickled smelts, prawns, or pickled herrings upon a dish and pour the jelly over them, garnish with parsley.

To make CITRON JELLY.

TAKE two ounces of isinglass, pulled very fine, put it into a pint of spring water, stew it in a silver saucepan, or copper well tinned, till all the isinglass is nearly dissolved, it will take a long time, when cold put it into a stew pan with as much good sherry as you have stock, the rind of two lemons peeled thin, the juice of four, three spoonsfull of the best brandy, four spoonsfull of
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of citron water, the whites of four eggs beat well with two of the shells, sweeten it with loaf sugar, stir it well, set it on a slow fire, boil it one minute, then run it through a jelly bag, you may put it into what kind of moulds you please, drop in small shreds of candied citron.

To make CALF'S FOOT JELLY,

TAKE a gang of calf's feet well cleaned, put to them three quarts of soft water, cover them close, stew them gently till its reduced to three pints, then strain it through a hair sieve, when cold take off the fat, to a pint of the jelly put a pint of good sherry or madeira, a quarter of a pint of brandy, the rind of three lemons and the juice of four, beat the whites of five eggs with three of the shells, put all these into a stew-pan with loaf sugar to your taste, stir them till the sugar is melted on a slow fire, boil it a minute, then run it through a jelly bag, put the jelly back into the bag till it runs clear, then put it into the moulds, if they are pots dip them into cold water, if in tins hot water, wipe them dry, and rub them with a little sweet oil, when cold turn them out on a dish, garnish with parsley or flowers.

To stew PEARS.

TAKE good stewing pears, pare them thin, lay them into a baking dish, have your seasoning ready, which is cut lemon-peel, beaten cinnamon and mace, a little cut
ginger

ginger, a little red fander finely beat, and sifted fugar, to your taste, strew these over the pears, stick the pears with cloves, or clove pepper beat, put in a little water and red wine, bake them all night, when you put them into the dish, garnish with lemon-peel cut narrow, squeeze some lemon juice into the syrup you put over them.

To make a MOUSE TRAP.

TAKE a pint of cream and eggs, prepared as if for custards to put into cups, fill your dish and have ready some fine jar rasins stoned, or dried cherries, stick these into the custard, have ready some clear barley-sugar as none else will do, set it by the fire till it dissolves, so draw it out into lengths and cross it, draw some of it as small as a thread, let the custard be cold in the dish before this is put on, garnish as you please.

To make the MOON and STARS in JELLY.

TAKE the dish you intend for the table, have ready some white jelly, the same as for flummery; likewise a mould the shape of half a moon and two or three the shape of stars, fix them on your dish before you put in your white jelly, which is to represent the sky, have ready some clear jelly such as is for glasses, when your white jelly is cold on the dish, take out the moulds of the moon and stars carefully, and fill up the places with the clear jelly but not hot, least it dissolves the white; its a pretty dish by candle light.

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To make a TRIFLE.

TAKE macaroons, or round savoy biscuits, put them into the bottom of a dish, season with a little grated nutmeg, and as much white wine as will cover them, then lay round them a few different sorts of sweet-meats, make a boiled custard, when cold, pour it over them about two inches thick, then heap it up neatly with frothed cream; if in a long dish it is proper for a corner, if round, for a middle dish. To froth the cream, take a pint of the thickest cream you can get, grate the rind of a lemon, and fine sugar, mix all together with the whites of two eggs, whisk them half an hour, before you skim it, lay the froth on a tiffany to drain, lay it on your trifle just before you send it up.

To make CREAM of any SORT of JAM.

TAKE a spoonfull of jam, put it into a stone bowl with a spoonfull of cream, beat it well with the back of a spoon, then add more cream and the white of an egg well beat, whisk all together to a strong froth, lay a little of your jam on your dish or plate, put the froth upon it. To raspberry cream always add currant jelly.

To make a SYLLABUB.

TAKE half a gill of wine, the rind of a lemon, a little juice with sugar to your taste, a pint of thick cream, whisk it well, and lay the froth to drain all night, then put a spoonfull of red or white wine sweetened into your glass-

es and fill them up with the froth as high as you can, these are proper to set on a salver amongst jelly-glasses.

To make SYLLABUB another Way.

TAKE three pints of cream, boil it with cinnamon and mace, and a little lemon-peel, then take out the spices; take it off the fire and keep stirring it till it is new milk warm, then take a pint of white wine and the juice of a lemon, and as much sugar as will sweeten it, pour your warm cream to your wine, holding it very high, and pouring by little and little, cover it four hours or more; let it be in long glasses.

To make SNOW.

TAKE a pint of cream and the juice of a lemon, put it to a glass of white wine, and a glass of sack, pour it very high upon the cream by little and little, then take a wisk and tie a sprig of rosemary and some lemon-peel to it, and beat it till it is a froth, take it off into glasses, keep frothing it till you get it all.

To make WHITE ALMOND BUTTER.

TAKE four ounces of almonds blanched and beaten fine in a marble mortar, with a little cream, set it on the fire, take three yolks well beat, with a spoonfull of rose water, strain it into your cream, off the fire, as it must not boil, and put in your almonds, sweeten it to your taste, mix all well together, set it on a slow fire, stirring

stirring it, only one way slowly, untill it is as thick as you can get it, then put it into a pot and let it stand till the next day, work it up with fine sifted sugar, and put it through a sqirt into a dish; it is pretty in a desert.

To make BARBADOES BUTTER.

TAKE a quart of good milk or thin cream, one nutmeg cut into four, a little cinnamon, tie them in a thin rag, take twelve eggs leave out six whites, and put to your eggs two spoonsfull of milk with a little rose water, strain them into your milk when it boils, keep it on the fire and keep stirring till it becomes a stiff curd, strain it very well through a clean cloth, till all the whey is out, take out the curd and beat it in a marble mortar with a little orange flower water, and some double refined sugar, beat it very fine and put it into a bason, smooth it down very close, the next day turn it out upon a dish, stick it with blanched almonds cut into lengths on the top, or green citron, lay round it frothed cream, if egg cheese you must put it into a mould made for that use, when it is turned out upon a dish you must put on it a thick custard, strewed with nonparel comfits, and serve it up, do not let the custard run off, the curd must be cold before the custard is laid on, this is pretty in cold entertainments.

To make LEMON CREAM.

TAKE a pint of water and the parings of two lemons,

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(the yellow or rind part only) let them stand three hours, put to it half a pound of fine loaf sugar, set it over a clear fire till the sugar is dissolved, add the juice of four lemons, beat the whites of six eggs but not to froth, when it is almost cold stir all well together, run it through a thin jelly bag, set it over the fire again, stir it and when thick take it off, put it into custard glasses.

To make a Dish of ROASTED APPLES.

TAKE small apples, roast them in a slow oven, till they are soft, mind they do not fall, have ready some rice, cree it stiff with a little lemon-peel in it and a stick of cinnamon, when the rice is enough take out the seasoning, put to it a spoonfull of rose water and one of almond water, sweeten it to your taste, when cold lay apples into the dish, lay the rice neatly over them, with a knife stick them with bit of candied orange, and garnish with any thing green.

To make a FLOATING ISLAND.

TAKE a quarter of a pound of the pulp of roasted apples, a quarter of a pound of sugar finely sifted, and the juice of three large lemons, the whites of three eggs; mix all together, and beat it two hours with a wooden spoon in a wooden dish, then put it into your dish and pour cream round it, the cream must be sweetened and some lemon-peel grated into it, heap up your rock as high as you can, which must be made of frothed cream.

To

To make a HEN'S NEST.

MAKE a very strong jelly and drop it into a large basin, then take three small eggs and blow them, fill them with blanc-mange, set them in wet bran, when cold break the shells off, put them into the basin before the jelly is quite cold or set, then take lemon-peel cut like straws, strew them carelessly upon the jelly like a nest, when it is quite cold turn it out into your dish for the table.

To make an ISLAND.

TAKE the whites of two new laid eggs and a little currant jelly, beat them together for an hour, have ready round your dish a little creed rice with some sugar, a little lemon-peel and a spoonfull of rose water, then put your island in the middle of your dish, and stick the rice with candied orange or lemon.

To make a CUSTARD.

TAKE a piece of sponge cake, or seed cake, lay it on a piece of paper in an oven, turn it over and toast it well, then cut it into square pieces, lay it on the dish you intend to send it up on, warm as much white wine with a little sugar and nutmeg as you think will soak it, pour it on the cake, keep turning it till its all soaked up, then pour over it a boiled custard, but let both be cold first, stick it with long pieces of candied orange, lay round

the custard wine sours, damsons or any other red sweet-meats, garnish with flowers.

CHAP. VI.

OF DRESSING VEGETABLES, EGGS, AND CHEESE.

To stew CELERY.

TAKE large heads of celery, cut off the green ends and trim it neatly, stew it in water till soft, pour the water from it, then put in a little good gravy, a little lemon-peel shred, chyan and salt to your taste, thicken it a little, so send it up. You may make fricassée sauce to it if you choose.

To stew CUCUMBERS.

TAKE middle sized cucumbers, pare and cut them into four, take out the seeds and cut them into small squares, then put them into a sauce-pan with a few small onions whole, put a little water to them, boil them a quarter of an hour, then pour the water from them, and put gravy, chyan, salt, and a lump of butter, thicken with a little flower and water.

To stew CUCUMBERS another Way.

TAKE cucumbers, pare and cut them into slices half an inch thick; peel a few onions and cut them into slices, lay them on a hair sieve, strew a little salt over them, and let them stand to drain, dredge and fry them in a little fresh butter very hot, fry them brown, but take care not to burn them, lay them on a sieve again to drain, then stew them in a little good gravy half an hour, put in a little butter, thicken with flour and water, put in a spoonfull of walnut-catchup, season with chyan, and salt.

To stew PEASE.

TAKE pease not too young, put them into a jar, with a sprig or two of thyme, the same of pot-marjoram, a small bunch of mint, and one of young onions, a quarter of a pound of butter, half a pint of water, chyan and salt, cover them close and set them into a kettle of cold water, let them stew three hours, mind to keep the water boiling all the time, then take out the herbs, and put the pease into a stew-pan with the gravy, thicken it with a little flour and water, and boil them five minutes. These are very good to a stewed duck or breast of veal.

To fricassée CAULIFLOWER.

TAKE cauliflowers, when close, and break them into handsome pieces, boil them in milk and water till tender,
then

then lay them on a dish, strew over them a very little mace, and salt, and pour over them fricassée sauce. You may do small potatoes the same way.

An Egg Cheese.

TAKE a quart of new milk and five eggs, beat them and put the milk to them warm, keep stirring it till it comes to a curd, then add the juice of half a lemon and a little sugar, put it into a curd mould, till drained quite clear from the whey, then turn it out and send it to table.

FORCED EGGS.

BOIL the eggs hard and peel the shells off, wrap them up in force-meat and fry them a fine brown, then cut them length way with the yolks, put fine brown gravy into the dish thickened a little; do not pour it over the eggs.

MACARONI.

BOIL it in milk and water till tender, drain and lay it on a dish, pour over it stewed cheese or fricassée sauce which you please, but do not salamander it.

To stew Cheese.

TAKE rich cheese that will melt, scrape it, and put it into a stew-pan, with a tea-cup full of good cream, a bit of butter the size of a walnut, stir it over a slow fire till

till all are melted, if too thin, beat up the yolk of an egg and put to it; this will do to send in over macaroni; on a toast, or without it.

To stew CHEESE in ALE and WATER.

TAKE old cheese dry and strong, scrape it on a pewter-plate, or cheese toaster, put to it two spoonsfull of ale, two of water, and a lump of butter, set it over a few coals, or in an oven, keep stirring it with a knife till it is all melted, serve it up on the plate you made it on.

To fry POTATOES with ONIONS.

HALF boil potatoes and onions, cut your potatoes about a quarter of an inch thick, and slice your onions, pepper and salt them, fry them in butter a nice brown.

To fry ARTICHOKE BOTTOMS.

WHEN the artichokes are boiled, pull off the leaves and chokes, take the bottoms out clean and whole, have ready some batter which must be made of egg, a little fine flour and a little salt, dip in the bottoms and fry them in clarified butter, then drain them well, serve them up with melted butter; if to use with a made dish, make your batter thinner and lay them on your made dish, for garnish, shake a bunch of barberries into the gravy.

To keep KIDNEY-BEANS for Winter.

TAKE them gathered dry, before they are old and stringey, cut off the ends, put them down into a jar, a layer of beans then a layer of salt, so on till full, cover them close down with a bladder and keep them in a cold dry place; when you use them, cut them neatly, and put them over night into hard water just aired; put them into cold hard water in the morning, boil them in hard water with a little butter; if the water tastes salt, pour it from them and add more boiling water, drain and serve them up plain or with fricassée sauce.

To dry ARTIHOKE BOTTOMS.

TAKE artichokes when not too young, boil them till the leaves will come out, but not so much as when to go to table, take off the leaves and the choke, lay the bottoms on a hair sieve to drain, strew over them a little salt, cover them with a strainer, set them in the sun, bring them to the air of the fire every night till quite dry, put them into a paper bag and hang them within the air of the fire as they are apt to turn damp, when you use them for fricassée or made dishes, put them into milk and water two or three hours, then boil them a little in milk and water with a little salt.

CHAP. VII.

OF SAUCES.

To make QUINS FISH SAUCE.

TAKE a quart of walnut pickle, put to it six anchovies with mace, cloves and whole pepper, six bay-leaves, six shalots, boil them all together till the anchovies are dissolved, when cold, put in half a pint of red wine and bottle it up; when you use it give it a shake, two spoonsfull of this to a little rich melted butter makes good sauce.

To make QUINS SAUCE another Way.

TAKE two hands full of scraped horse-radish, four cloves of garlic, the rind of a lemon cut thin, six bay-leaves six shalots cut into slices; put these into a sauce-pan, with a quart of the best white wine vinegar and twelve anchovies chopped small, stew it gently half an hour, then strain and squeeze it quite dry, put the liquor into a sauce-pan with a quart of red wine, just give it a boil, have ready in an earthen pot, a dozen cloves, a large nutmeg cut into pieces, six large blades of mace, five or six pieces of white ginger, half an ounce of white pepper corns, pour the liquor boiling hot over them, when cold bottle it up with the spices, keep it in a dry place; two table spoonsfull of this with one of walnut-catchup and
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some good melted butter, makes excellent fish sauce, you may add a little scraped horse-radish if you please.

QUINS FISH SAUCE another Way.

TAKE half a pint of mushroom-catchup, a quarter of a pint of the liquor of pickled walnuts, three anchovies, two cloves of garlic pounded, a quarter of a tea-spoonfull of chyan pepper, put all into a bottle and shake it well.

To make FISH LEAR.

TAKE a small bunch of thyme, the same of pot-marjoram, eight onions sliced, a flick of horse-radish cut into small pieces, and twelve anchovies chopped fine, put to these a quart of strong ale alegar, stew it gently half an hour, then strain it quite dry, boil the liquor again five minutes, pour it boiling hot over the rind of a lemon peeled thin, a quarter of an ounce of white pepper, the same of white ginger, when cold bottle it up with the seasoning; a tea-spoonfull or two of this gives a pleasant tartness to all sorts of fish sauce, and made dishes that are browned.

To make HOT POIVRADE SAUCE.

TAKE two anchovies, take out the bones, wash them and chop them fine with two or three shalots, six spoonsfull of gravy and six of vinegar, boil these two minutes, keep stirring it; you may either send it up strained, or with the ingredients.

To

To make COLD POIVRADE SAUCE.

TAKE two anchovies, take out the bones, chop them well, put them into a bason with two table spoonsfull of the best eating oil, a tea-spoonfull of made mustard, rub these well with the back of a spoon, add two large shalots shred fine and shred parsley; mix these well together with vinegar to your taste.

BROWNING for made DISHES.

PUT a quarter of a pound of lump sugar into a frying-pan with a little water to melt it, a bit of butter as big as a nutmeg, put it on a slow fire and when the sugar begins to froth, keep stirring it with a skewer till it is quite black, pour in a pint of hot water, take it off the fire or else it will boil over, then boil it half an hour quickly with a gill of catchup in it, strain it off, and when cold bottle it up for use.

To make LOBSTER SAUCE.

TAKE a good lobster, pick out all the meat, lay the berries or coral by themselves, chop the meat of the lobster very fine, take half a pound of butter, a tea-cup full of water, or small gravy, dredge in flour as for melted butter, a large anchovy shred fine, a little nutmeg, chyan, and mace, two spoonsfull of walnut-catchup, boil them up together, put in the lobster, bruise the coral in a marble mortar, put a little in, mind not to make it too high a colour, squeeze in lemon juice, then just give it a

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boil,

boil, do not make it till you want to use it. Make crab sauce the same way.

OYSTER SAUCE.

TAKE a bit of veal, put to it a pint of water, a large onion with two or three cloves, white pepper corns, lemon-peel, and two anchovies, stew it to half the quantity then strain it, shred the lemon-peel, put it into the gravy again, with a little nutmeg, beaten mace, two spoonsfull of white-catchup, a good lump of butter, a tea-cup full of good cream, beard your oysters, put them in with their liquor, boil all together, thicken it with flour and water.

COCKLE SAUCE.

TAKE cockles, hotch them, wash the cockles well in their liquor, let it stand to settle, then strain it, melt your butter in the liquor, add as much water or small gravy as you want, put in a little grated nutmeg and two spoonsfull of walnut-catchup, the same of port wine, then put in your cockles, make it a proper thicknes with flour and water, and give it a boil.

To make ANCHOVY SAUCE.

MELT some good butter, chop two or three anchovies, put them in the butter with grated nutmeg, two or three spoonsfull of walnut-catchup, and a little beef or mutton gravy if you have it, then just give it a boil.

To make DUTCH SAUCE.

TAKE a quarter of a pound of butter, four spoonsfull of water, dredge in a little flour, chop three anchovies and put in with three spoonsfull of good vinegar, a little scraped horse-radish, boil all together and send it up immediately, or else it will oil; this sauce is proper to all fresh water fish.

To make ONION SAUCE.

TAKE large onions, peel them, and boil them in soft water and milk, with half a turnip till quite soft, if you wish to have it mild change the water, rub them through a hair sieve with a wood spoon and lay them on the sieve again to drain, put them into a sauce-pan with a lump of butter and cream to make them a proper thickness, and a little salt, stir it well and boil it one minute. This sauce is proper to pour over boiled rabbits, partridges, ducks or young geese; a loin or shoulder of mutton look well with this sauce poured over it.

To make SHRIMP SAUCE.

TAKE shrimps and pick them, wash the skins and put them into soft water, boil them, then strain the liquor from the skins, put to the liquor a good lump of butter, grated nutmeg, a spoonfull of white or walnut-catchup, chop half of your shrimps fine and put in the other half whole, give it a boil, make it a proper thickness

thickness with flour and water, add a little lemon if you like.

To make SHRIMP SAUCE another Way.

MELT some butter in gravy, put in grated nutmeg, beaten mace and a spoonfull of catchup, put in your shrimps whole, just give it a boil and add lemon-juice to your taste.

To make a GRAVY for WHITE DISHES.

TAKE veal according to the quantity you want, (a pound and a half will make a pint of gravy) put it into a tin sauce-pan which will cover close, put to it soft water, two onions, one head of celery, some white pepper corns, three or four blades of mace, three or four cloves, two anchovies, a little lemon-peel, stew it gently till all the goodness is out, strain it, and when cold take off the fat; this gravy is proper for all white dishes and sauces.

To make BROWN GRAVY.

TAKE beef as free from bone and fat as you can, cut it into slices about an inch thick, lay it into a tin dripping-pan, season it with a little ground pepper and salt, lay small bits of butter over it, put it into a brisk oven that will broil it, but do not burn it, when half broiled, take it out, score it well and let it lay till all the gravy is run out, then put the meat into a sauce-pan with two or
three

three onions, a little thyme, pot-marjoram, a small bunch of chervil, pepper corns, cloves, two or three bay-leaves, put to them boiling soft water, according to the quantity you want; one pound of beef will make a pint of gravy; cover it close, stew it gently, till the goodness is out, strain it, take off the fat, take care of the gravy which was left in the dripping-pan, when cold mix them together.

To make BREAD SAUCE.

TAKE the necks, gizzards and livers of turkies, chickens, partridges, or any kind of fowls you want the sauce for, and a bit of lean meat, put them into a sauce-pan with a little soft water, a few cloves, pepper corns and a large onion, boil them well, take some stale bread crumbs, and strain it upon them, put the crumbs and the gravy into the sauce-pan with two ounces of butter a tea-cup full of cream and salt to your taste, boil these well, if too thick add more cream.

CHAP. VIII.

OF PRESERVING.

To preserve PEACHES.

TAKE six pounds of double refined sugar, clarify this
gradually

gradually, this quantity will do for an hundred peaches, when it is clear put in your fruit, which must be rubb'd in a cloth to take off the dawn, boil them quick, when they soften they are enough, lay them in a sieve to drain, when cold; put them into a glafs jar, and as much brandy as will cover them, let them stand three days, boil the fyrup till clear, drain the brandy from the peaches, measure an eqtal quantity of each, mix them well together, pour it over the peaches and cover them up close; you may do apricots and nectarines the same way.

To preserve Cucumbers.

TAKE cucumbers fresh gathered, smooth and green, and not too ripe, the turkey sort are the best, put them into salt and water in an earthen pot and cover them with cabbage leaves, tie a paper over them; and set them by the fire till they are warm, keep them so till they are yellow, then put them into a brass pan with fresh salt and water, and fresh leaves, cover them close and set them on a slow fire till green, they must be made scalding hot, but not to boil, when green put them into fresh hot water and let them stand till cold, cut the large ones length ways and take out the pulp, put them into cold water changing them twice a day till the salt is out of them, then make a fyrup of double refined sugar, when cold, put the cucumbers in with a piece of race ginger clean washed and the outside scraped off, a little lemon-peel cut thin boil the fyrup every other day and when cold;

cold, put the cucumbers in, skim it well till the syrup is thick and they look clear and crisp; it takes better than two pounds of sugar to one of fruit. You may do french beans or any other green thing the same way.

To preserve ORANGES whole.

TAKE seville oranges, with the smoothest and clearest skins you can get, grate a little of the rind off as even as you can, take a round bit out of the top, so as you can take the pulp all out, be careful not to break the sides of the orange, put them into spring water in an earthen pot, let them stand two days and two nights, change the water twice in the time, then tie them up singly in fine linen, put them into cold spring water, boil them gently an hour, take them out and drain them well, weigh them, and to every pound of orange take a pound and a half of fine sugar, put the sugar into a stew-pan and to every pound of sugar put half a pint of spring water, just melt the sugar, take it off the fire, beat the white of an egg in two spoonsfull of spring water, stir it well in the syrup, set it on the fire and as the skim rises take it off till clear, boil it ten minutes and pour it over the oranges, let it stand two days, then boil the syrup again, a quarter of an hour, and pour it over them (mind to skim it) let them stand three or four days, then put them into a stew-pan with the syrup, boil them gently a quarter of an hour, keep turning them all the time; then put them into the pot you mean to keep them in,

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pour the fyrup over them, when cold, dip papers into brandy and lay over them, tie them up close.

To preserve ORANGES in quarters

with the pulp and juice in.

TAKE seville oranges, grate off a little of the rind, put them into spring water, let them stand one night, tie them the same as before, boil them three quarters of an hour changing the water once, take them out of the water and let them stand till cold, then weigh them, and to every pound of orange put a pound and a half of sugar, cut your oranges into quarters, take out the seeds, without any of the pulp, take care not to loose the juice, dip your sugar into spring water, put it into a stewpan, just melt it, take it off the fire, beat the white of an egg in three spoonsfull of spring water, stir it well in the fyrup, set it on the fire, skim it well and boil it a quarter of an hour, take your oranges out, lay them into an earthen pot and pour the fyrup over them, let them stand two nights, then put your oranges and fyrup into a stewpan, boil them gently half an hour, skim them well, then put them into pots, let them stand a day or two, if they soak up the fyrup, you must make more so as to cover them; tie them up as before directed.

To preserve ORANGES in slices.

TAKE seville oranges, pare the rind off, then cut them
into

into round slices about the thickness of a half crown, weigh them and take the same quantity of sugar as before, beat half of the sugar very fine, spread a layer of oranges into a deep dish, cover them with sugar, then another layer of oranges on the sugar and so on till you have done, take care not to loose any of the juice, take out all the pippins, let them stand all night, then put them into a very slow oven till the sugar is melted, take them out carefully into another deep dish, put the syrup into a stew-pan and put the other half of the sugar into the pan, stir it till melted, beat the white of an egg in three or four spoonsfull of spring water, boil it a quarter of an hour and skim it well, pour it over the oranges, when cold, cover them close down, let them stand two days and two nights, then put them carefully into a stew-pan all together, set them on a slow fire, boil them twenty minutes and skim them, take them up into the pots you mean to keep them in, pour the syrup over them, when cold, cover them with paper dipped in brandy as before.

ORANGE CHIPS.

TAKE the rind of seville oranges peeled thin, put it into spring water, change it every day for three days, then boil it in water a quarter of an hour, lay it over a hair sieve to drain, then weigh it, and to one pound of chips take two pounds of sugar and a pint of spring water, let the sugar melt before you set it on the fire, beat the white of an egg in two spoonsfull of spring water and stir it well

in, set it on a slow fire and skim it well, boil it a quarter of an hour, put the chips into an earthen pot, pour the syrup boiling hot over them, let it stand two days, then boil all together a quarter of an hour, when cold, put them into pots, and cover them down with paper dipped in brandy; look at them in the course of a week, if they speck or the syrup runs thin, then boil them again; this receipt is proper to send them up in the syrup; but if you wish to dry them, do thus, boil your syrup near candy height, pour it over them, and let them stand in the syrup till it is very thick and hangs about them, then take them out on to writing paper, beat a little fine sugar and sift over them, let them stand in a very dry closet, or any place where they will dry gradually.

To make ORANGE MARMALADE.

TAKE the pulp of oranges, pick out the pippins and skins, beat it in a marble mortar, then rub it through a coarse hair sieve, take the juice of the oranges and a very little of the rind grated fine, to a pint of this add a pound and a half of sugar, beat the sugar fine and mix them together, let it stand twenty four hours, then put it into a stew-pan, set it over a slow fire as the skim rises take it off, boil it half an hour, when cold put it into your pots, cover them with paper dipped in brandy.

To make MARMALADE for Puffs.

TAKE seville oranges, grate off the outside rind,
cut

cut them into quarters and take out the pulp, boil the rind in spring water till tender, changing the water to take off the bitterness, pick the skins and pippins out of the pulp, put them into a mortar with the rind and beat them well, rub them through a sieve, then put the juice of the oranges to it, to a pint of this put a pound of loaf sugar, beat the sugar and mix it, then do it as for orange marmalade.

To preserve MAGNUM BONUM PLUMBS.

GATHER them when dry, before they are quite ripe, peel them, and scrape the outside bark well off the stalks, weigh them and put the same weight of sugar as of plumbs, beat your sugar fine, then lay a layer of plumbs into an earthen pot, and then a layer of sugar till done, cover them close and let them stand a day and a night, put them carefully into a stew-pan, set them over a very slow fire and when the sugar is quite melted and the plumbs hot, take them out carefully into the pot, boil the syrup ten minutes, skim it and pour it over the plumbs, cover them close and let them stand two days, turn them twice a day, then put them into a stew-pan and set them over a very slow fire, boil them very gently ten minutes, take them out of the syrup into the pots you mean to keep them in, boil the syrup ten minutes more, pour it over them when cold, cover them with paper dipped in brandy; if you have any left at the years end, they are very good as dried sweet-meats,
take

take them out of the fyrup and lay them between two pieces of writing paper in a dry place.

To preserve APRICOTS.

TAKE them gathered dry before they are quite ripe, peel them and take out the stones, then weigh them and take the same weight of loaf sugar, beat it fine, then lay them into a pot in layers with the sugar, let them stand a day and a night, then put them into a stew-pan, set them over a very slow fire, as the skim rises take it off, boil them gently ten minutes, then take them carefully out into the pot, cover them close and let them stand two days, then put them into the stew-pan, boil them gently a quarter of an hour, take them up into the pots you mean to keep them in, when cold, cover them with paper dipped in brandy.

To dry APRICOTS.

PEEL and stone them, and to a pound of apricots put three quarters of a pound of sugar, to a layer of fruit lay a layer of sugar, let them stand till the next day, then boil them till they are clear, when cold, take them out of the fyrup and lay them upon glasses or china, sift over them double refined sugar, set them on a stove to dry, next day if they are dry enough, turn them and sift sugar on the other side; let the stones be broken and the kernels blanched, give them a boil in the fyrup then put them into the apricots; you must not do too many at a time for

for fear of breaking them in the syrup, but do a great many for the more you do, the better it will taste.

To make MARMALADE of APRICOTS.

TAKE apricots when ripe, peel them and take out the stones, to a pound of apricots put half a pound of loaf sugar, beat your sugar and mix it among them, let them stand all night, then put them into a stew-pan and set them over a slow fire, boil them half an hour very gently, then take the apricots out of the syrup and beat them well in a marble mortar, put them into the syrup and boil them ten minutes, put it into your pots, when cold cover it with paper dipped in brandy.

To make CURRANT JELLY.

TAKE red currants gathered dry, to every peck of red, put a quarter of a peck of white, pick them off the stalks and put them into an earthen pot, cover them close and set them in the inside of a kettle, fill it up with water and set it on the fire, let the water boil gently four or five hours, put in water as it wastes; pour your currants out into a hair sieve, set your sieve into a deep earthen pot, lay a plate on the currants and lay a small weight upon the plate, let it stand till you think the syrup is all drained out; then to every quart of syrup put a pound and a half of loaf sugar, break your sugar into small pieces and stir it in your syrup till it is all melted, set it over a clear fire, as the scum rises take it off,
boil

boil it gently three quarters of an hour, let it stand to cool and then put it into your pots, cover them with paper dipped in brandy. Make jelly of black currants the same way.

To make RASPBERRY JAM.

GATHER them when dry, pick them and to every quart of raspberries put a pint of the juice of red currants, and two pounds of loaf sugar, boil it over a clear fire three quarters of an hour, skim it well, when cold, put it into your pots, cover it with paper dipped in brandy.

To preserve STRAWBERRIES.

TAKE white gooseberries, stamp and strain them, let the juice stand to settle and clear, put a pint and a half of juice to two pounds of sugar, boil it and skim it well, then put in three quarters of a pound of scarlet strawberries and let them boil very gently over a slow fire a quarter of an hour, when cold, put them into your pots, cover them with papers dipped in brandy. Preserve strawberries in red currant juice the same way.

To preserve WINE-SOURS.

TAKE wine-sours and loaf sugar an equal quantity, wet the sugar in water and fine it, (the white of an egg will fine four pounds of sugar) as the scum rises throw on a little water then take off the pan and let it stand to settle

fettle then skim it, boil it again as long as any scum will rise, when it is clear and a thick syrup, take it off and let it stand till nearly cold, then nick the plumbs down the seam, put them into the syrup and let them have a gentle heat over the fire, take them off and let them stand in the syrup a day or two, but do not cover them, then give them another gentle heat and let them stand a day longer, heat them again, take the plumbs out and drain them, boil the syrup and skim it well, then pour the syrup over the plumbs and when cold, put them into pots, tie a bladder close over the tops, so keep them for use.

To preserve WINE-SOURS for glasses.

TAKE wine-sours, take off the skins, cut them down the seam with a small pin, to a pound of plumbs put a pound of loaf sugar, beat and sift it, put a layer of plumbs and a layer of sugar into an earthen pot, let it stand a day and a night, then put them into a stew-pan, set them over a slow charcoal fire, melt the sugar and let the plumbs be hot, take them carefully out with a tea-spoon into the pot and let the syrup stand till cold, then beat the white of an egg with two table spoonsfull of spring water, put it into the syrup and stir it well, set it over the fire and as the scum rises take it off, boil it five minutes, pour it over the plumbs, let it stand two days, then put it into the stew-pan with the plumbs, boil them gently five minutes, if any scum rises take it off, then take the plumbs out with a tea-spoon into the glasses, boil the

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syrup

fyrup a minute or two longer, pour it over them when cold; cover them with papers dipped in brandy.

To make GOOSEBERRY JAM.

TAKE large gooseberries when ripe, an equal quantity of red and crystal, nick them and squeeze out all the seeds and pulp, to a pint of this put half a pint of the juice of red currants, to a quart of this mixture, take a pound and a half of loaf sugar, beat the sugar and mix all together, let it stand all night, then put it into a stew-pan, set it over a slow fire, take off the scum as it rises, boil it half an hour, put it into your pots, when cold cover it with papers dipped in brandy.

To preserve GOOSEBERRIES to look like green hops.

TAKE green hairy gooseberries when ripe, cut off the snuffs but not the stalks, take care to gather them with as long stalks as you can, nick them with a knife and squeeze out the seeds, but do not squeeze them dry, string them with thread in small reaths, then weigh them and to every pound of gooseberries take a pound of loaf sugar, put them into a brass-pan, put as much water as will cover them, take a lump of allum the size of a walnut, beat it fine, mix it with one third of the sugar, put the rest of the sugar into the pan and cover it with vine leaves, stew them gently half an hour, take off the vine leaves, and drain the gooseberries from the fyrup, then put the fyrup with the sugar and allum into a stew-pan,
stir

stir it till the sugar is melted and the syrup cool, then beat the white of an egg with two table spoonsfull of spring water and put in, set it on the fire and as the scum rises take it off, boil it a quarter of an hour, then put the gooseberries in, boil them ten minutes, then take them out into your glasses, when cold cover them up; these will require looking at in the course of ten days, if the syrup runs thin, boil them a little more, if you have any left at the year's end when the syrup is thick and candied, hang them up to dry.

To preserve GOOSEBERRIES.

TAKE the small red gooseberries when ripe, take off the snuffs and stalks, to three pounds of gooseberries, put a pound and a half of loaf sugar, beat your sugar and lay a layer of gooseberries and a layer of sugar into a pot, let them stand all night in a cool oven, if the sugar is not dissolved put them in again and let them stand a day, then put them into a stew-pan, set them on a clear fire, skim them well and let them boil half an hour, then put them into your pots, when cold cover them with papers dipped in brandy. You may preserve black currants for puffs or dumplings the same way.

To preserve MOREL CHERRIES.

TAKE three quarters of a pound of fine loaf sugar, beaten and sifted, a pound of cherries with a quarter of an inch of the stalk on, cut them with a knife and take

out the stones, then lay a layer of sugar then a layer of cherries and so on, cover them with sugar and let them lay in the sugar three hours, then have ready half a pint of the juice of white currants and three quarters of a pound of fine sugar, beat it and stir it in the syrup till it is dissolved, beat the white of an egg with a table spoonfull of spring water, set it on the fire and skim it well, let it boil ten minutes, then put the cherries in, boil them ten minutes, take off the scum if any rises, put them into your glasses, pour the syrup over them when cold. Preserve large red currants upon the stalks the same way.

To preserve QUINCES.

TAKE quinces when ripe, if they are large cut them into six, if small into four quarters, take out the core, put them into an earthen pot, cover them with spring water, to every pound of quinces, take three quarters of a pound of sugar, beat it and put half of it over the quinces, cover the pot with a plate, and set it into a slow oven, let it stand all night, take it out and let it stand another night, put the rest of your sugar to them, put them into a stew-pan, and let them boil till your quinces are tender, then take them out into your pots with the syrup; these will require looking at if the syrup runs thin, or they speck, boil them again, when cold, cover them with papers dipped in brandy when you first pot them.

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To make MARMALADE of quinces.

TAKE quinces, pare them and cut them into thin slices, to a pound of quinces take three quarters of a pound of loaf sugar, beat your sugar, then lay a layer of quinces, and a layer of sugar into an earthen pot, to every pound of quinces, squeeze in the juice of a large lemon, and a small tea-cup full of water, lay over it a sheet of writing paper and cover it with a plate, put it into a slow oven and let them stew two or three hours, take it out and let it stand all night, do the same next day till they are quite tender, strain the syrup from them, beat them well in a marble mortar, then put them into a stew-pan with the syrup, and boil them twenty minutes, take off the scum as it rises, when cold put them into your pots, cover them with paper dipped in brandy.

To preserve DAMSONS.

TAKE damsons gathered dry and not too ripe, pick them, and to every pound of damsons, take half a pound of coarse loaf sugar, beat the sugar, lay a layer of damsons, then one of sugar into an earthen pot, set them into a slow oven and let them stand all night, take them out and put them in the next night, then put them into a stew-pan and set them over a slow fire, boil them twenty minutes, skim them well, when cold, put them into your pots, cover them with papers dipped in brandy.

To

To make BULLACE CHEESE.

TAKE your bullaces and put them into a pan with a very little water, and let them boil very well, and when they are soft, stir them till they are all in a mash, then put them through a hair sieve, get out all the pulp you can, to a pint of pulp take a pound of fine powder sugar, or single loaf beat, mix it very well with the pulp, set it over a clear slow fire, let it boil a long time till it jellies, stirring it all the time and skimming it well; put it into pots, when cold set it in a dry place.

To dry APPLES clear.

TAKE fine large pippins that look clear, bore a hole in them, and put them into a stone dish and cover them with sifted sugar, then set them into a slow oven, pour the syrup from them and lay them to dry on a wire or hair sieve, dust them with sugar and dry them in a stove or warm oven, turn them and dust the other side and dry them, when dry enough put them into boxes with papers between and set them in a very dry or warm place.

To dry APPLES without sugar.

TAKE fine large yellow pippins, lay them into a tin dripping-pan (and when you have done baking) set them into the oven, when they are soft, nip them gently to loosen the core, take care not to break the skin, flatten them with your hand and dry them in a stove or oven or in the hot sun.

To

To bottle GOOSEBERRIES.

TAKE gooseberries when young before the skins are thick, gather them when dry, put them into wide mouthed bottles, set them into a kettle or copper of cold water, make a little fire under it, when the water is near scalding hot, take out the fire, and when the water grows cold, take out the bottles, let them stand till the next day, cork them well and rosin them, keep them in a dry cool place, you may cork them without scalding. You may do currants the same way before they are ripe.

To bottle DAMSONS.

GATHER damsons when quite dry, when changing colour, before they are ripe, put them into wide mouthed bottles, cork and rosin them, set them in a cool dry place, these are proper for tarts or dumplings in winter.

To bottle CURRANTS with sugar.

TAKE red currants not too ripe, pick them off the stalks, to every quart of currants take half a pound of loaf sugar, beat the sugar, lay the currants and sugar in layers into a stew-pan, let them stand two or three hours, set then on the fire, boil them five minutes, take off the scum as it rises, when cold put them into wide mouthed bottles, let them stand all night, put in every bottle two spoonsfull of the best eating oil or brandy which you like, cork them well and tie them up with bladders.

To

To preserve BARBERRIES.

TAKE barberries gathered dry when ripe, pick them in neat bunches, lay them on dishes, beat as many as you think will be wanted for juice in a marble mortar, squeeze out the juice, and to every pint of juice put a pound of loaf sugar, stir it till the sugar is dissolved, beat the white of one egg in two spoonsfull of spring water, stir it well together, then set it on a slow fire, take off the scum as it rises, boil it half an hour gently, pour it out, when cold, put in your barberries, cover it close and let it stand two days, then pour it all together into a stew-pan, boil it ten minutes and skim it if wanted, when cool, put them into your glasses and cover them down with brandy papers.

BARBERRY SYRUP.

TAKE barberries, beat them and squeeze out the juice, to a quart of juice take a pound and a quarter of sugar, stir it till the sugar is melted, set it on the fire, skim it and boil it gently half an hour, when cold bottle and cork it close.

To bottle CRANBERRIES.

GATHER them when dry and not too ripe, pick them clean and put them into dry wide mouthed bottles, cork them close and rosin them down, keep them as bottled gooseberries.

To preserve GOLDEN PIPPINS green.

PUT them into a pan of hard water, with a lump of allum, let them stand over a slow fire till they begin to crack, skin them with a pen-knife, then put them again over a slow fire in the same water, till they become a pretty green, have ready a thin cold syrup, put them into the syrup and stew them gently ten minutes, then put them with a spoon into a basin, let them stand all night, then take them out and measure your syrup, to half a pint of it, put a quarter of a pound of fine sugar, stir it till the sugar is melted, set it on the fire and take off the scum as it rises, boil it five minutes, pour it over your pippins, when cold, cover them down, and put over them paper dipped in brandy. A few of these with rose water, cream and sugar make a pretty corner dish; if for a desert their own syrup.

CHAP. IX.

OF PICKLING.

To cure TONGUES for hanging.

TAKE beasts tongues when fresh killed, cut off the roots, rub them clean with a dry cloth, take to every tongue an hand full of the coarsest sugar you can get and

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one ounce of salt petre, beat fine, rub these well in, then take two large hands full of common salt, rub this well in, lay them into an earthen pot, let them stand a week, then turn them over and wash them with the brine once in three days, till they have been three weeks in pickle, then take them out, wipe them dry and dredge them with wheat flour, hang them up to dry, not too near the fire the flower they dry the better, when dry hang them in a cold dry place, till you want to use them, then steep them one night, set them on in cold soft water with a bit of clean hay, boil them very gently four or five hours as they are for size, set them up in an hair sieve to stand as high as you can, if you would have them black, rub them over with a little butter and burnt cork, while they are hot, if red take off the outside skin; these are proper to eat cold. The best time to cure them is from november to march, if the weather be frosty take care to keep them from it.

To stew MUSHROOMS to keep.

TAKE large buttons or small stewers, peel them into a jar with a little salt, take white pepper, mace and a few cloves, tie the spices up in a little gauze, stew them an hour in a slow oven, put them into a stew-pan, to a quart of mushrooms put half a pint of red wine, boil them three or four minutes, when cold, put them into a jar or wide mouthed bottle, cover them up very close, set them in a cool dry place, these will keep four or five months or more,

more, these are good in made dishes, or to send up as stewed mushrooms.

To make LEMON PICKLE.

TAKE two dozen of lemons, peel off the outside rind, cut them into four quarters, but do not cut the bottoms, take two ounces of bay salt and half a pound of common salt, rub it well in, lay them upon a dish and dry them before the fire or in a slow oven till the juice and salt are dried in, then put them into a jar with an ounce of mace, half an ounce of cloves, one of nutmeg beaten fine, four ounces of garlic beat and half a pint of white mustard seed tied up in a gauze, pour on them two quarts of boiling hot white wine vinegar, close the jar well up and let it stand five or six days by the fire, shake it up often, then let it stand three months in a dry cool place, then pour all together into a hair sieve, press the lemon so as to get all the juice out, let it stand till the next day then clear it off into bottles, cork them well up; it is best in pint bottles, then cut the lemons into four and put them into the jar with the ingredients, pour over them as much boiling hot white wine vinegar as will cover them, then cover the jar close, and let them stand a fortnight; strain it from them, boil it and pour it over them again, these are good to send up as pickles, or a little sliced into made dishes, a tea-spoonfull of the vinegar gives a pleasant tartness to sauces.

To make WALNUT-CATCHUP.

TAKE walnuts when young and soft before the kernel forms, crush them well in a marble mortar, put them into a canvas bag, then in a press so as to bring out all the juice, then to every quart of this juice, put a pint of the best white wine vinegar, one pound of anchovies chopped fine, stir these well together in an earthen pot, let it stand twenty four hours kept from the air; put all together into a stew-pan, set it over a slow fire, take off the scum as it rises, boil it ten minutes then strain it through a hair sieve, cover it close and let it stand all night, then clear it from the sediment, put the sediment into a flannel bag, hang it up and let it drop into it, then measure it again and to every quart put half an ounce of horse-radish cut into slices, half an ounce of race ginger, a quarter of a pound of shalots with two cloves of garlic, an ounce of white pepper corns, half an ounce of cloves, and a quarter of an ounce of mace, put your catchup into a stew-pan, with the horse-radish, ginger, pepper, shalots and garlic, boil it gently twenty minutes but do not skim it; put the rest of the seasoning into a pot, pour the catchup boiling hot over them, cover it close down and when cold put it in dry quart bottles with the spices in it, before you cork it up, put into every bottle a large nutmeg cut into pieces, cork them and rosin the corks, tie bladders over them and set them in a cool dry place, this will keep seven years, it should stand half a year before it is used.

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To make MUSHROOM-CATCHUP.

TAKE large mushrooms, break them into small pieces, rub some salt amongst them and let them stand three or four days in a cool place, then put them into a pan, set them over a fire, just give them a boil, then squeeze them very dry, let the liquor stand to settle and clear it off, put it into a stew-pan with ginger, pepper corns, cloves, half a dozen bay-leaves, a dozen cloves of garlic, boil it gently half an hour, when cold put it into dry quart bottles, cork it up and set it in a cool dry place as before directed.

To make OYSTER-CATCHUP.

TAKE an hundred large oysters with all their liquor, a pound of anchovies, three pints of white wine, half the peel of a lemon and the lemon sliced, boil them gently half an hour, strain them through a hair sieve, add a quarter of an ounce of cloves, the same of mace, and of nutmeg, then boil them a quarter of an hour, put in two ounces of shalots, when cold bottle it with the spices and shalots in.

To make WHITE-CATCHUP.

TO a pint of white wine vinegar, put ten anchovies, simmer them over the fire till dissolved, then strain them, when cold put to them a pint of sherry or white port, two hands full of scraped horse-radish, the peel of a large lemon,

lemon, two nutmegs sliced, a few cloves, a little mace, some white pepper and ginger, fifteen or twenty shalots; bottle it with the spices, and after six months clear it, and put more vinegar and wine prepared the same way to the same spices and it will be as good as at first. This is proper for white dishes.

To make GREEN PICKLES.

TAKE gerkins gathered dry, rub them with a dry cloth, put them into strong salt and water with a good many cabbage leaves free from worm eat and canker, a large handfull of fennel, the same of yine leaves, set them in a back kitchen or pantry not near a fire, stir them once or twice a week with your hand, let them stand till they are quite yellow, then pour the salt and water from them into a brass-pan, pour it over them boiling hot, cover them close, and set them within the air of the fire, repeat this once a day till they are a good green, then drain them well, tie your fennel in bunches and cut your cabbage leaves into shreds about an inch and a quarter in breadth, put them into a jar and pour as much boiling hot alegar over them as will cover them, boil it the next day and cover them, drop in a lump of allum the size of a walnut, let them stand three days then drain them well from this; take good alegar, a small stick of horse-radish cut into slices, a dozen shalots, four cloves of garlic, eight or ten bay-leaves, some white pepper, some long pepper cloves, boil these five minutes, pour it into the jar you mean to keep it in, cover it close down, when cold put your

your pickles in, tie them close with bladders, and keep them in a cold dry place. You may do french beans, mangoes, mellons for mangoes, storshion buds, radish pods, all in the same pots if they are ready. You may do small codlings the same way, but they are the best alone, they take so long greening.

Directions for MANGOES.

TAKE large cucumbers, cut the ends off even, take out all the seeds with a narrow spoon; green them as for pickling, when green, take scraped horse-radish, black mustard and shalots, garlic, storshion buds if you have any, chop your shalots and garlic a little with some race ginger, a few cloves and long pepper, mix these together and fill your mangoes quite full, sew the end on neatly, make your pickles for them as for your gerkins only to every quart of alegar add an ounce of black mustard seed, when these pickles have stood a fortnight, strain the alegar from the seasoning and pickles, give it a boil and pour it over them boiling hot; if the alegar is wasted add more so as to cover them.

To make INDIA PICKLE.

TAKE the best white wine vinegar you can get, to every quart, put half an ounce of white pepper, a quarter of an ounce of race ginger, six shalots, four cloves of garlic, boil these over a clear fire five minutes, pour it into a very large jar, if you intend to make any quantity, let
it

it stand till cold, then sew up a piece of calico in the form of a pincushion, put into it a quarter of an ounce of mace, the same of cloves, two ounces of white mustard seed, half an ounce of the best turmerick root a little crushed, two drams of shred saffron, and twelve bay-leaves, sew these up close, but leave room in the bag for the seasoning to swell, put this bag into the vinegar, if this stands a month before any thing be put in it, it will be better, take cauliflowers before too much blown, break them into handsome pieces, do not pare the stalks, lay them into an earthen pot with salt, let them stand three days, then pour over them hard water boiling hot, let them stand a quarter of an hour, then drain the water from them into a brass-pan, boil it and pour it over them again, take them up with an egg slice, lay them upon a large hair sieve, cover them with a strainer, set them where there is both air and sun, bring them to the air of the fire every night, do so till they are as dry and hard as they can be made, then put in your pickle. To do cabbage for it, take a large cabbage that has stood, from early cabbage till white, take the outside leaves off, cut it round as you do red cabbage, pick out all the thick stalks, lay it into a panshion with a little salt, treat it the same as the cauliflower till its ready for the pickle. To do codlings, take codlings when very small, gather them dry, lay them in salt as before and do them as the other, when they begin to wither put them into the pickle, they do not require much drying, do not put any asparagus

gus tops or artichoke bottoms in as they turn soft and will spoil your pickle, as the vinegar soaks up into your pickle, boil more and let it stand till cold and keep your pot filled up, keep it covered close from the air, when you use this pickle take a spoon, do not put your hand in, if you wish to have it high coloured tie up a little saffron in a bit of clean gauze and put in it.

To make INDIA PICKLE for common use.

TAKE white wine vinegar or good aleger, boil it and let it stand till cold, mix half an ounce of the best flour of mustard smooth, and put it in with a tea-spoonfull of the best turmerick powder with some white pepper corns and race ginger, then treat your coulisflower and cabbage as before, you need not be quite so particular about the drying of this being for common use:

To pickle WALNUTS.

TAKE walnuts when young, gathered dry, prick them through with a large pin two or three times, put them into salt and water, shift them once in three days for a fortnight, put them into a sieve and let them stand a day in the air, then put them into an earthen pot, if you have any sour ale or small bear, boil as much as will cover them well, pour it over them boiling hot, let them stand three days, put them into a sieve and let them stand in the air another day, if you have no sour liquor you must use aleger for the pickle, take to every quart of liquor or aleger

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half

half an ounce of black mustard seed, half an ounce of horse-radish cut into slices, a quarter of an ounce of long pepper, three cloves of garlic, a dozen cloves, four or five pieces of race ginger, and a few shalots. boil these ten minutes, and pour it boiling hot over your walnuts, let it stand a fortnight, if your liquor proves bitter, strain it from them, boil more alegar and put to them, but if not bitter they are fit for use; mind to put your seasoning in again, take the pickle that you strained from the walnuts (that is if you have occasion) and measure it, put it into a stew-pan, to every quart put a quarter of a pound of anchovies chopped small, let it stand an hour and stir it well, set it on a slow fire, take off the scum as it rises, boil it ten minutes, pour it into a narrow bottomed pot, cover it close and let it stand four and twenty hours, then strain it off, put it into dry bottles, into every bottle put six cloves, six bay-leaves and a piece or two of ginger, cork it up close, rosin the corks and keep it as any other catchup, this is very good for fish sauce or any other brown dish.

To pickle MUSHROOMS.

TAKE mushrooms as small as you can get, cut off the stalks, put them into a little salt and water a few at a time, rub them with a piece of fine flannel dipped in salt, then throw them into milk and water with a little salt, put them with the milk and water into a brass-pan, give them a boil, strain them through a hair sieve, spread them

them on a cloth on a table, cover them with another, boil some white wine vinegar, put it into a jar, when both are cold, put in your mushrooms, cover them close down, this will stand a fortnight, therefore if you do not get your quantity at first, you may take them as they come and prepare them and put them into the vinegar. To make the pickle, take the best white wine vinegar you can get, boil it well and skim it, put mace and white pepper corns in a pot, pour your vinegar boiling hot over it, cover it close down and let it stand till cold, then drain your mushrooms well from the vinegar, put them into dry wide mouthed bottles, put the vinegar and seasoning to them, give them a shake, cork and rosin them up, keep them dry as other pickles: I do not approve of sweet oil or any other thing put on the top: I find this answers better than double distilled vinegar.

To pickle MUSHROOMS brown.

TAKE mushrooms as before, cut off the stalks and clean them, you need not be so exact about the size if they are but close, you need not use any milk, salt and water will do, make your vinegar ready as before, put them in for a fortnight or three weeks as they fall in your way. To make pickle for them, take good aleger, to a pint put a tea-cup full of red wine, have ready in an earthen pot a few cloves, white pepper and a little ginger, pour the aleger boiling hot over them, then drain the mushrooms from the aleger, put them into dry bottles as before directed.

To pickle ONIONS.

TAKE small onions, the proper time is when the crop is dressed about michaelmas; peel them and throw them into milk and water with a little salt, let them stand two days and two nights, then drain them, put them into an earthen pot and strew a hand full of salt over them, then pour as much boiling hard water in as will cover them, let them stand twenty four hours, then drain them well, put them into a sieve and let them stand a day in the air, then put them into a jar and pour over them as much boiling hot aleger as will cover them, let them stand a fortnight, then make pickle as for mushrooms; drain them from the liquor they are in and bottle them as before directed.

To pickle ROCK-SAMPHIRE.

TAKE rock-samphire, scrape the stalks and cut them neatly, lay them into a broad pot, lay a layer of samphire and strinkle a little salt, then a layer of samphire and so on till done, put as much sour ale as will cover it if you have any, if not you must use vinegar, it must stand twenty four hours, then pour the liquor off into a brass-pan, when boiling hot pour it over it, let it stand a night and repeat the same, lay it on a hair sieve and set it in the air to dry, mind that all pickles set in the air get no wet. To make your pickle, boil good aleger with long pepper and ginger, when cold put in your samphire, tie it close and keep it as other pickles.

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To pickle BARBERRIES.

TAKE barberries gathered dry, pick out some nice bunches, as many as you want; then pick the stalks and the dirt from the rest, beat them well in a marble mortar and squeeze them through a strainer, to a large tea-cup full of this put a small tea-cup full of the best white wine vinegar, stir it over a slow fire and let it boil ten minutes but do not skim it, pour it into a narrow bottomed pot, cover it with a plate, stir it two or three times whilst it is cooling, let it stand twenty four hours, then clear it off into a jar, when you are sure your barberries are dry, put them in and keep them as any other pickle; mind you get the maiden barberry, for the black stone barberry will neither pickle nor preserve.

To pickle RED CABBAGE.

TAKE red cabbage, take the outside leaves off, cut it round into thin slices, lay a layer of cabbage then a thin layer of salt into a tin cullender, let it stand two days, take a pennyworth of cochineal beat it in a marble mortar, then put your cabbage into a jar and strew your cochineal amongst it, make your pickle of good ale alegar with long pepper and ginger boiled well together, when cold pour it over your cabbage, in a week this is fit for use; red cabbage is not good for any use till michaelmas, when the frost has touched it.

To make GOOSEBERRY VINEGAR.

TO every gallon of water take two pounds and a half of the coarsest sugar, and boil it about a quarter of an hour, when almost cold, put to it a little yeast and work it for three days stirring it twice a day, then take gooseberries and prick them and press out the juice, which put to your sugar and water just before you put it into the barrel, let it stand four or five months before you bottle it; a quarter of a peck of gooseberries is sufficient for five gallons of water; a little red currant juice gives it a pretty colour.

To make SUGAR and WATER VINEGAR.

TO every four quarts of water put one pound of coarse sugar, mix the sugar and water together when cold, with the whites of two or three eggs, beat them to froth, put them in and boil it a quarter of an hour stirring it all the time, till the scum has done rising, then put it into a tub and when new milk warm, put in two or three spoonsfull of yeast, when it begins to work barrel it and in a few days put a paper over the bung and set it in the sun; this will not keep pickles.

CUCUMBER VINEGAR.

TAKE fifteen large cucumbers, pare and cut them into very thin slices, put them into an earthen pot, add two onions sliced, shalots, and half a good head of garlic,

a hand full of salt, one of ground white pepper, and as much chyan as will lay upon a fix-pence, pour upon them a quart of boiling hot vinegar, let them stand four days, then filter the liquor and bottle it with whole pepper.

To cure HAMS or CHAPS of BACON.

TO a ham of twenty pounds weight, take half a pound of the coarsest sugar you can get, four ounces of salt petre beat fine, rub the sugar in with half the salt petre, take three large hands full of common salt, rub that well in, lay it upon a table with the skin downwards, sprinkle on the rest of the salt petre, let it lay a week, rub in another hand full of salt then let it lay a fortnight, turning it once in two or three days, rub it well with a clean cloth, dredge it with fine flour, hang it up to dry, keep it as far from the fire as you can, when fit to take down, keep it in a cool dry place, from this direction you may cure chaps and flitches, minding to add salt according to the weight.

To cure a HAM with TREACLE.

TO a ham of twenty pounds weight, take one pound of bay-salt, two pounds of common salt, two ounces of salt petre, and one ounce of black pepper, beat all together, and rub the ham well with it and let it lay four days turning it every day, then put half a pound of treacle and let it lay a month, turning and rubbing it with
the

the brine every day, then put it into water twenty four hours, before you hang it up to dry, remember not to soak it any more when you use it, but put it into the water boiling.

To pickle RED CURRANTS.

TAKE currants when turned red but not quite ripe, gather them when dry; take the juice of currants, to half a pint of juice, put a tea-cup full of white wine vinegar, white pepper corns and a few pieces of white ginger, boil this half an hour, keep stirring it but do not skim it, pour it into the jar you mean to keep them in, cover it close and let it stand, spread your currants on a dish and let them stand two days, then put them into the pickle, look at them often, if they speck, boil your pickle again and pour it over them when cold.

CHAP. X.

OF MADE WINES, &c.

To make ELDER WINE.

TO every peck of berries, take four gallons of water, boil them together an hour, strain the liquor through a sieve and squeeze the berries well; to every gallon, put
three

A
CORRECT LIST
OF
EVERY THING
IN
SEASON
IN EVERY
Month
OF THE
YEAR.

JANUARY.

FISH.

CARP
Tench
Perch
Lampreys
Eels
Craw-fish
Cod

Soles
Flounders
Plaice
Turbot
Thornback
Skate
Sturgeon

Smelts
Whittings
Lobsters
Crabs
Prawns
Oysters

X

MEAT.

M E A T.

Beef	Veal	Pork
Mutton	Houfe-Lamb	

P O U L T R Y, &c.

Pheasant	} Game	Woodcocks	Pullets
Partridge		Snipes	Fowls
Hares		Turkeys	Chickens
Rabbits		Capons	Tame Pigeons

R O O T S, &c.

Cabbage	Cardoons	Lettuces
Savoys	Beets	Creffes
Coleworts	Parfley	Mustard
Sprouts	Sorrel	Rape
Brocoli, purple	Chervil	Radishes
and white	Celery	Turnips
Spinage	Endive	Tarragon
Mint	Sage	Salfife
Cucumbers in	Parfnips	<i>To be had, tho'</i>
Hot-houfes	Carrots	<i>not in feafon</i>
Thyme	Turnips	Jerufalem Arti-
Savory	Potatoes	chokes
Pot-Marjoram	Scorzonera	Asparagus
Hyffop	Skirrets	Mushrooms

FRUIT.

F R U I T.

Apples	Almonds	Medlars
Pears	Services	Grapes
Nuts		

F E B R U A R Y.

F I S H.

Cod	Skate	Tench
Soles	Whitings	Perch
Sturgeon	Smelts	Carp
Plaice	Lobsters	Eels
Flounders	Crabs	Lampreys
Turbot	Oysters	Craw-fish
Thornback	Prawns	

M E A T.

Beef	Veal	Pork
Mutton	Houfe-Lamb	

P O U L T R Y, &c.

Turkeys	Capons	Pullets	
	X 2		Fowls

Fowls	Pheasants	Snipes
Chickens	Partridges	Hares
Pigeons	Woodcocks	Tame-Rabbits

R O O T S, &c.

Cabbage	Mustard	Asparagus
Savoys	Rape	Kidney-Beans
Coleworts	Radishes	Carrots
Sprouts	Turnips	Turnips
Brocoli, purple and white	Tarragons	Parfnips
Cardoons	Mint	Potatoes
Beets	Burnet	Onions
Parfley	Tanfy	Leeks
Chervil	Thyme	Shalots
Endive	Savory	Garlick
Sorrel	Marjoram	Rocomboie
Celery	<i>Also may be</i>	Salfifie
Chardbeets	<i>had,</i>	Skirret
Lettuces	Forced Radishes	Scorzonera
Creffes	Cucumbers	Jerusalem Arti- chokes

F R U I T.

Pears	Apples	Grapes
-------	--------	--------

MARCH.

M A R C H.

M E A T.

Beef	Veal	Pork
Mutton	House-Lamb	

P O U L T R Y, &c.

Turkeys	Fowls	Pigeons
Pullets	Chickens	Tame-Rabbits
Capons	Ducklings	

F I S H.

Carp	Whittings	Flounders
Tench	Turbot	Lobsters
Eels	Thornback	Crabs
Mulletts	Skate	Craw-fish
Soles	Plaice	Prawns

R O O T S, &c.

Carrots	Brocoli	Rape
Turnips	Cardoons	Radishes
Parfnips	Beets	Turnips
Tarragon	Parsley	Jerusalem Arti- chokes

chokes	Fennel	Mint
Onions	Celery	Burnet
Garlick	Endive	Thyme
Shalots	Tanfy	Winter Savory
Coleworts	Mushrooms	Pot-Marjoram
Borecole	Lettuces	Hyffop
Cabbage	Chives	Fennel
Savoys	Creffes	Cucumber
Spinage	Mustard	Kidney-Beans

F R U I T.

Pears	Apples	Forced-Srawberries
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*A P R I L.**M E A T.*

Beef	Mutton	Veal	Lamb
------	--------	------	------

F I S H.

Carp	Salmon	Smelts
Chub	Turbot	Herrings
Tench	Soles	Crabs
Trout	Skate	Lobsters
Craw-fish	Mullets	Prawns

POULTRY.

P O U L T R Y, &c.

Pullets	Ducklings	Rabbits
Fowls	Pigeons	Leverets
Chickens		

R O O T S, &c.

Coleworts	Young Onions	Lettuces
Sprouts	Celery	All Sorts of small
Brocoli	Endive	Sallad
Spinage	Sorrel	Thyme
Fennel	Burnet	All Sorts of Pot-
Parsley	Tarragon	herbs
Chervil	Radishes	

F R U I T.

Apples	Forced Cher-	Apricots for
Pears	ries and	Tarts

M A Y.

F I S H.

Carp	Salmon	Lobsters
Tench	Soles	Craw-fish
		Eels

Eels
Trout
Chub

Turbot
Herrings
Smelts

Crabs
Prawns

M E A T.

Beef

Mutton

Veal

Lamb

P O U L T R Y, &c.

Pullets
Fowls
Chickens

Green Geese
Ducklings
Turkey Poults

Rabbits
Leverets

R O O T S, &c.

Early Potatoes
Carrots
Turnips
Radishes
Early Cabbages
Cauliflowers
Artichokes
Spinage
Parsley
Sorrel

Balm
Mint
Purslain
Fennel
Lettuces
Cresses
Mustard
All sorts of small
Sallad Herbs
Thyme

Savory
All other sweet
Herbs
Peas
Beans
Kidney-Beans
Asparagus
Tragopogon
Cucumbers, &c.

F R U I T.

Pears

Apples

Strawberries

Cherries

Cherries
And Melons
With Green

Apricots
Gooseberries

And Currants
for Tarts

J U N E.

M E A T.

Beef
Mutton

Veal
Lamb

Buck Venison

P O U L T R Y, &c.

Fowls
Pullets
Chickens
Green Geese

Ducklings
Turkey Poults
Plovers

Wheat-Ears
Leverets
Rabbits

F I S H.

Trout
Carp
Tench
Pike
Eels

Salmon
Soles
Turbot
Mulletts
Mackerel

Herrings
Smelts
Lobsters
Craw-fish
Prawns

Y

ROOTS,

R O O T S, &c.

Carrots	Asparagus	Rape
Turnips	Kidney-Beans	Cressés
Potatoes	Artichokes	All other small
Parfnips	Cucumbers	Sallads
Radishes	Lettuce	Thyme
Onions	Spinage	All sorts of Pot-
Beans	Parsley	herbs
Peas	Purslain	

F R U I T.

Cherries	Apricots	Nectarines
Strawberries	Apples	Grapes
Gooseberries	Pears	Melons
Currants	Some Peaches	Pine-Apples
Masculine		

*J U L Y.**M E A T.*

Beef	Veal	Buck-Venison
Mutton	Lamb	

POULTRY,

P O U L T R Y, &c.

Pullets	Ducklings	Wheat-Ears
Fowls	Turkey Poult	Plovers
Chickens	Ducks	Leverets
Pigeons	Young Partridges	Rabbits
Green Geese	Pheasants	

F I S H.

Cod	Herrings	Skate
Haddocks	Soles	Thornback
Mullets	Plaice	Salmon
Mackerel	Flounders	Carp
Tench	Eels	Prawns
Pike	Lobsters	Craw-fish

R O O T S, &c.

Carrots	Cabbages	All sorts of small
Turnips	Sprouts	Sallad Herbs
Potatoes	Artichokes	Mint
Radishes	Celery	Balm
Onions	Endive	Thyme
Garlick	Finocha	All other Pot-
Rocombole	Chervil	Herbs
	Y 2.	Scorzonera

Scorzonera	Sorrel	Peas
Salifie	Purflain	Beans
Mushrooms	Lettuce	Kidney-Beans
Cauliflowers	Creffes	

F R U I T.

Pears	Nectarines	Strawberries
Apples	Plums	Raspberries
Cherries	Apricots	Melons
Peaches	Gooseberries	Pine-Apples

*A U G U S T.**M E A T.*

Beef	Veal	Buck Venison
Mutton	Lamb	

P O U L T R Y, &c.

Pullets	Ducklings	Pheasants
Fowls	Leverets	Wild Ducks
Chickens	Rabbits	Wheat-Ears
Green Geese	Pigeons	Plovers
Turkey Poults		

FISH.

F I S H.

Cod	Mullets	Eels
Haddocks	Mackerel	Lobsters
Flounders	Herrings	Craw-fish
Plaice	Pike	Prawns
Skate	Carp	Oysters
Thornback		

R O O T S, &c.

Carrots	Beans	Pinocha
Turnips	Kidney-Beans	Parfley
Potatoes	Mulhrooms	Lettuces
Radishes	Artichokes	All sorts of small
Onions	Cabbages	Sallads
Garlick	Cauliflowers	Thyme
Shalots	Sprouts	Savory
Scorzoneria	Beets	Marjoram
Salfifie	Celery	All sorts of sweet
Peas	Endive	Herbs

F R U I T.

Peaches	Pears	Strawberries
Nectarines	Grapes	Gooseberries
		Plums

Plums	Figs	Currants
Cherries	Filberts	Melons
Apples	Mulberries	Pine-Apples

S E P T E M B E R.

M E A T.

Beef	Veal	Pork
Mutton	Lamb	Buck Venison

P O U L T R Y, &c.

Geese	Pullets	Chickens
Turkeys	Fowls	Ducks
Teals	Hares	Pheasants
Pigeons	Rabbits	Partridges
Larks		

F I S H.

Cod	Skate	Tench
Haddocks	Soles	Pike
Flounders	Smelts	Lobsters
Plaice	Salmon	Oysters
Thornback	Carp	

ROOTS.

R O O T S, &c.

Carrots	Kidney-Beans	Finocha
Turnips	Mushrooms	Lettuces, and all
Potatoes	Artichokes	forts of small
Shalots	Cabbages	Sallads
Onions	Sprouts	Chervil
Leeks	Cauliflowers	Sorrel
Garlick	Cardoons	Beets
Scorzonera	Endive	Thyme, and all
Salifie	Celery	forts of Soup
Peas	Parsley	Herbs
Beans		

F R U I T.

Peaches	Filberts	Currants
Plums	Hazel-Nuts	Morel Cher-
Apples	Medlars	ries
Pears	Quinces	Melons
Grapes	Lazaroles	Pine-Apples
Walnuts		

OCTOBER.

OCTOBER.

M E A T.

Beef	Lamb	Pork
Mutton	Veal	Doe Venison

P O U L T R Y, &c.

Geese	Rabbits	Larks
Turkeys	Wild Ducks	Dotterels
Pigeons	Teals	Hares
Pullets	Widgeons	Pheasants
Fowls	Woodcocks	Partridges
Chickens	Snipes	

F I S H.

Dorees	Gudgeons	Salmon-Trout
Holobert	Pike	Lobsters
Bearbet	Carp	Cockles
Smelts	Tench	Mufcles
Brills	Perch	Oysters

ROOTS,

R O O T S, &c.

Cabbages	Scorzonera	Chardbeets
Sprouts	Leeks	Corn Sallads
Cauliflowers	Shalots	Lettuces
Artichokes	Garlick	All sorts of young
Carrots	Rocombole	Sallads
Parfnips	Celery	Thyme
Turnips	Endive	Savory
Potatoes	Cardoons	All sorts of Pot-
Skirrets	Chervil	Herbs
Salfifie	Finocha	

F R U I T.

Peaches	Quinces	Filberts
Grapes	Black and white	Hazel-Nuts
Figs	Bullace	Pears
Medlars	Walnuts	Apples
Services		

NOVEM-

Z

N O V E M B E R.

M E A T.

Beef
Mutton

Veal
House-Lamb

Doe Venison

P O U L T R Y, &c.

Geese
Turkeys
Fowls
Chickens
Pullets
Pigeons

Wild Ducks
Teals
Widgeons
Woodcocks
Snipes
Larks

Dotterels
Hares
Rabbits
Partridges
Pheasants

F I S H.

Gurnets
Dorees
Holoberts
Bearbet
Salmon

Salmon-Trout
Smelts
Carp
Pike
Tench

Gudgeons
Lobsters
Oysters
Cockles
Mussels

ROOTS,

R O O T S, &c.

Carrots	Jerusalem Arti-	Cressies
Turnips	chokes	Endive
Parfnips	Cabbages	Chervil
Potatoes	Cauliflowers	Lettuces
Skirrets	Savoys	All forts of
Salfifie	Sprouts	small Sallad
Scorzonera	Coleworts	Herbs
Onions	Spinage	Thyme, and all
Leeks	Chardbeets	other Pot-
Shalots	Cardoons	Herbs
Rocombole	Parsley	

F R U I T.

Pears	Chefnuts	Medlars
Apples	Hazel-Nuts	Services
Bullace	Walnuts	Grapes

DECEM-

D E C E M B E R.

M E A T.

Beef	Veal	Pork
Mutton	Houfe-Lamb	Doe Venifon

F I S H.

Turbot	Smelts	Gudgeons
Gurnets	Cod	Eels
Sturgeon	Codlings	Cockles
Dorees	Soles	Mufcles
Holoberts	Carp	Oysters
Bearbet		

P O U L T R Y, &c.

Geefe	Chickens	Wild Ducks
Turkeys	Hares	Teals
Pullets	Rabbits	Widgeons
Pigeons	Woodcocks	Dotterels
Capons	Snipes	Partridges
Fowls	Larks	Pheafants

ROOTS,

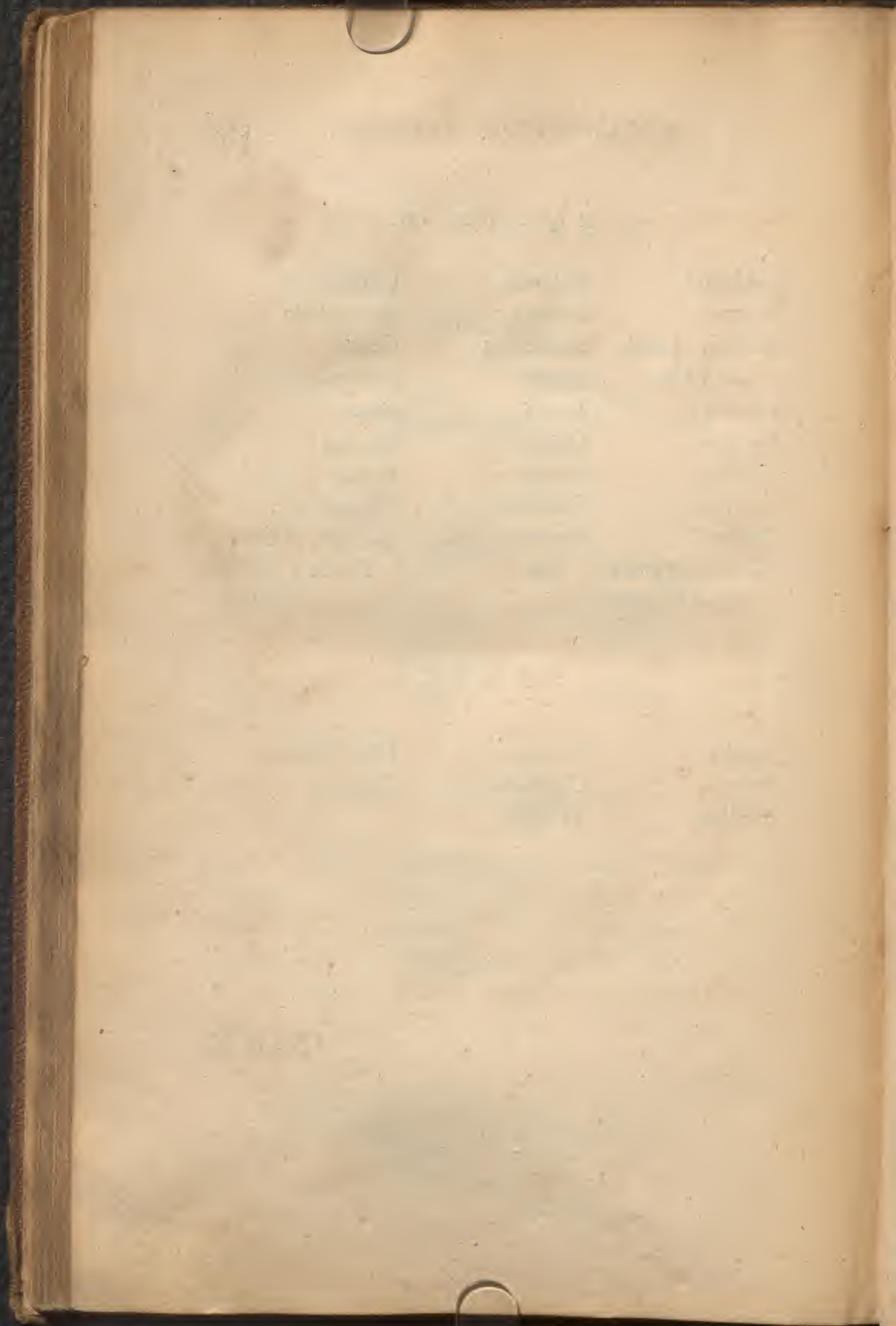
R O O T S, &c.

Cabbages	Potatoes	Garlick
Savoy	Skirrets	Rocombole
Brocoli, purple and white	Scorzonera	Celery
Carrots	Salfifie	Endive
Parfnips	Leeks	Beets
Tarnips	Onions	Spinage
Lettuces	Shalots	Parsley
Creffes	Cardoons	Thyme
All forts of small Sallad Herbs	Forced-Aspara- gus	All forts of Pot- Herbs

F R U I T.

Apples	Services	Hazel-Nuts
Pears	Chefnuts	Grapes
Medlars	Walnuts	

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